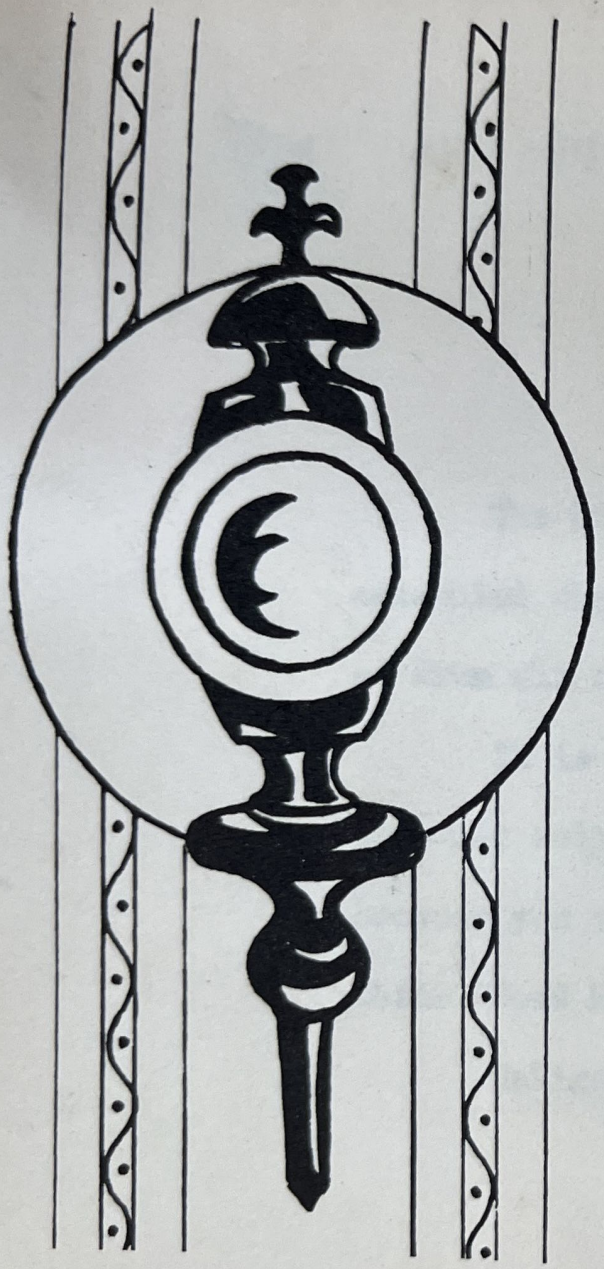
BAYANIHAN COOK BOOK



BAYANIHAN

COOK BOOK

compiled by
jusmag officer's wives

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OFFICE OF THE CHIEF

JOINT UNITED STATES MILITARY ADVISORY GROUP, PHILIPPINES

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26 February 1962

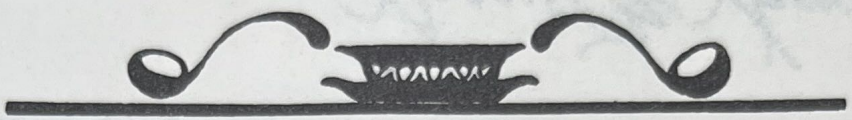
The Officers' Wives of JUSMAG, Philippines have assembled their's and their husband's favorite recipes garnered from all over the world for your eating pleasure.

It is with great pleasure I recommend this cookbook to you, not only for the good eating it will give you but also because you will at the same time be supporting the ladies in their "Good Neighbor" charity work in the Philippines.

Maligayang Pagluto at Mabuhay.

Derrill M. Daniel

DERRILL M. DANIEL
Major General, USA
Chief, JUSMAG



In accordance with requests from many of our friends in the Philippines, we have attempted to compile a book of simple, tasty recipes with three principle guideposts in mind:

1. Ingredients generally available in the Philippines
2. Ease of preparation
3. Taste appeal in the tropics

To the cook we say, "Have fun!"
To the guest at your table we say,
"Maligayang Pagluluto!"

Margaret Blackburn
President
Officers Wives Club
JUSMAG PHILIPPINES

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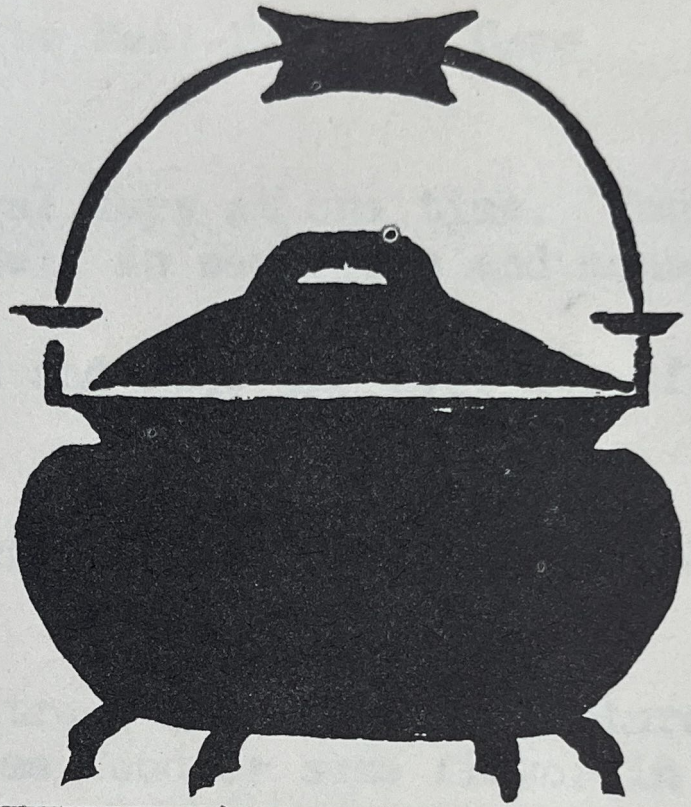
"Go little book, and wish to all
Flowers in the garden, meat in the hall."
Robert Lewis Stevenson
"Underwoods"



COOKING HINTS

The Meal-Planning Game

Plan meals for several days at one time. You will avoid monotony and duplication as well as save time and money.

Keep seasons in mind and make the best use of food when it is at its best.

Remember the eye eats first. As you plan your meals, think of how they will look.

Be sure there is contrast in color, in texture, and in flavors. Do not repeat the same food or same flavor in one meal.

Avoid serving potatoes at the same meal with other starchy foods: macaroni, spaghetti, rice, and noodles.

Season foods carefully and wisely to bring out the best flavors; a good cook tastes food to see that it is well seasoned.

Serve hot food hot and cold foods cold.

Cooking Hints

To blanch almonds: cover shelled almonds with boiling water, allow to cool, slip off skins.

Wrap a cloth moistened with vinegar around cheese to keep it fresh.

Dipping citrus fruits in hot water before squeezing will increase the amount of juice that will be obtained.

Always tear - do not chop lettuce or greens for salads.

Cook vegetables with care in a minimum of liquid, treat them gently, season them sparingly.

Dredging chicken in a paper bag filled with flour saves cleaning up: it is also good for breading with cracker crumbs.

Cutting marshmallows? Dip scissors in powdered sugar to keep blades from sticking.

Need a whipped cream topping? To whip ½ pt. coffee cream: Soak 1 tsp. gelatin in 1 tblsp. cold water. Heat 3 tblsp. coffee cream and pour over gelatin stirring until dissolved. Cool and add remaining ½ pt. coffee cream. Whip when very cold.

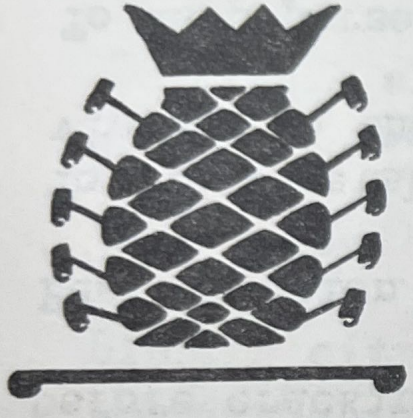
To peel a coconut: drain milk, place nut in oven until hot to touch, remove and tap all over with a hammer, particularly at ends, give one hard knock and shill will crack open. Lift shell off, peel brown skin and cool before grating or grinding.

To make nut meats come out whole: soak nuts in salt water over night before cracking.

Peel an onion under running water to keep back tears.

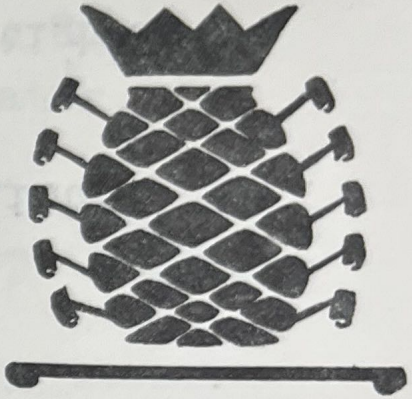
To rid vegetables of insects, add a pinch of borax and a little vinegar to the water in which they are washed.

To keep parsely fresh for a long time: wash and store in tightly covered jar in refrigerator.



Party Reminders

12 qts punch	=	96 cups
1 gal. punch	=	32 servings
1 12 lb. ham	=	20 servings

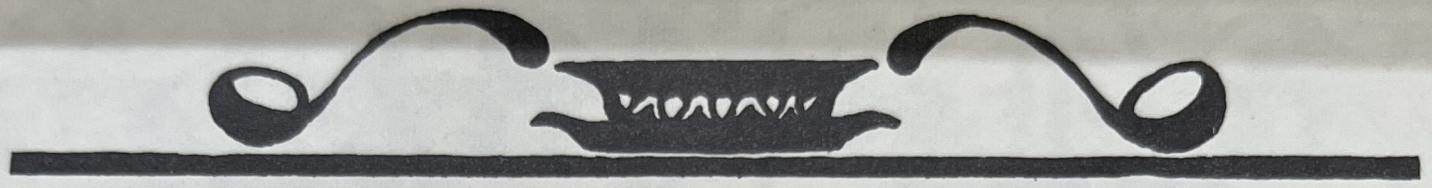


To serve cold sliced turkey or chicken to 25 people, allow 20 lbs. of poultry, drawn weight.

A 4 lb chicken-drawn weight-makes 4 cups of diced chicken.

An 11" cassarole of scalloped potatoes serves 8 generously.

1 gal. ice cream = 30 servings
(if scoop is used)



Equivalents

Eggs

5 eggs = 1 cup
8-10 egg whites = 1 cup
12-15 egg yolks = 1 cup

Butter or Margarine

2 tablespoons = 1 oz.
$\frac{1}{2}$ cup = $\frac{1}{4}$ pound = 1 stick
2 cups = 1 pound

Dairy

1 cup milk = $\frac{1}{2}$ cup evaporated milk + $\frac{1}{2}$ cup water
1 cup milk = 4 tablespoons powdered whole milk
+ 1 cup water
1 cup cream = 2 cups whipped cream
4-5 cups grated cheese = 1 pound
1 cup cottage cheese = $\frac{1}{2}$ pound
3 oz. package cream cheese = 7 tablespoons

"A man is in general better pleased when he has a good dinner upon his table, than when his wife talks Greek."

Johnsonian Miscellanies

BEVERAGES APPETIZERS

Coffee Hawaiian

2 cups milk
1 cup flaked or shredded coconut
2 tablespoons sugar
2 cups freshly brewed coffee (strong and hot)

Heat milk until a film forms on top. Add flaked coconut and sugar. Cover and allow to stand in the refrigerator overnight. Strain milk and reheat slowly. Combine milk with hot coffee. Serve with a topping of toasted coconut, if desired. Makes 6 coffee-cup servings

This coffee can also be served chilled. Pour into brandy snifters or glass tumblers and serve as an afternoon refreshment.

Phyllis L. Fromme

Party Punch
(Serves 42)

6 c. orange juice
4 c. pineapple juice
9 c. water
4 qt. bottles Ginger Ale
1 c. lemon juice
3 c. sugar
4 c. black tea

Cook sugar and water together until dissolved. Have all ingredients ice cold. Mix all ingredients together well and pour over block of ice in punch bowl. Garnish with mint leaves (fresh) and cherries.

Audrey Norrie

Polynesian Punch

6 c. pineapple juice
3 c. orange juice
1 c. lemon juice
1 c. water
1 c. sugar
24 whole cloves
4 - 3 inch sticks cinnamon
2 - 7 ozs. bottles ginger ale
2 T. run flavored extract

This is a wonderful punch for a party. Combine the juices. Boil water, sugar, spices together five minutes. Cool and remove spices. Add to juice. Cool. At serving time, pour in ice-cold ginger ale and flavoring. Pour punch into small scooped-out pineapples. Garrish with mint, fresh fruit on toothpicks. Serves 25 to 30 cups.

Margaret Blackburn

Oriental Tea

½ tsp. cinnamon
1 gal. water
2 T. tea
3/4 c. lemon juice
½ tsp. cloves
1 c. sugar
1½ c. orange juice

Tie ground cinnamon and cloves in bag. Tie tea in another bag or use the equivalent measure in tea bags. Add spices, tea, and sugar to boiling water. Boil together 5 minutes. Remove spices and tea bag. Add juices (lemon and orange). Serve hot or cold. Serves 20.

Audrey Norrie

Pink Lemon Rickey

1 6 oz. can frozen pink lemonade concentrate
1 12 oz. bottle gingerale, thoroughly chilled
Pineapple sherbert
Lemon slices and maraschino cherries

Pour lemonade concentrate into a pitcher and add four lemonade cans full of ginger ale. Mix. Fill glasses and float a scoop of sherbert on top of each. Garrish with lemon slice and cherry. Serve immediately.

Conversation Cubes

Spicy cubes for iced tea ..

1 c. orange juice
1 c. lemon juice
½ t. ground cinnamon
½ c. sugar
½ t. ground cloves

Combine ingredients and pour into cube tray. Freeze. Use only one spiced cube with plain cubes in each glass of iced tea. Add more sugar if desired. Makes one ice tray.

Margaret Blackburn

Sherbet Fruit Punch

2 gals. lime sherbet (or orange)
12 large ginger ale
2 cans strawberries (frozen)
1 large can sliced pineapple

Place sherbet in bowl. Pour in ginger ale as needed, to desired thickness. Cut pineapple in wedges. Float pineapple and strawberries. (Cherries may be substituted for strawberries--Mint is also nice to float in bowl)

This recipe serves 75.

Audrey Norrie

Sparkling Fruit Punch

2 c. boiling water
4 t. orange pekoe tea
3/4 c. sugar
3/4 c. orange juice
1/3 c. lemon juice
1½ pints ginger ale
½ orange, sliced thin
Halved strawberries

Pour fresh boiling water over tea; steep 5 minutes. Strain. Add sugar and stir until dissolved. Add orange and lemon juices. Chill. Add ginger ale and pour over ice in punch bowl. Float orange slices and halved strawberries.

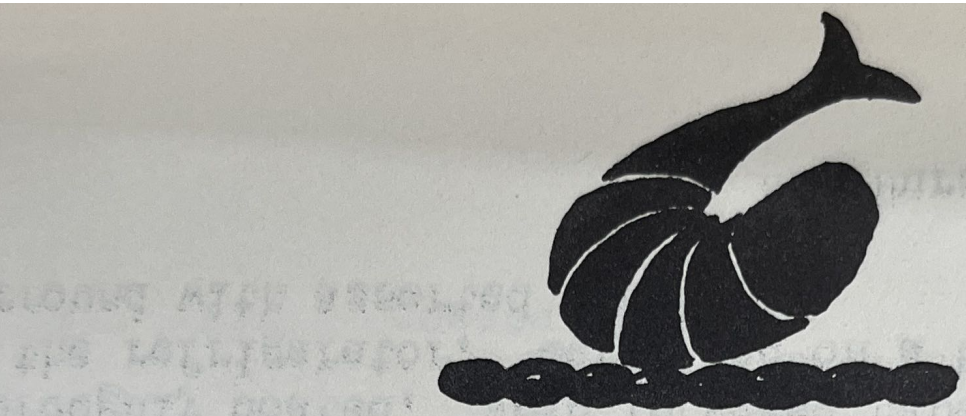
Geneva Morales

Coffee Punch

1 gal. strong coffee
1 pt. cream
5 T. sugar
2 qts. vanilla ice cream

Make coffee double strength. Chill overnight. Whip cream, add sugar. Place ice cream and whipped cream in punch bowl; pour coffee over it. Brandy (½ to 3/4 c.) gives added flavor.

Audrey Norrie



APPETIZERS

Tangy Cheese Nuts

Blend a 3 oz package of cream cheese with 2 tsp chopped capers and enough grated horseradish to make a stiff paste to shape. Make into small balls and roll in coursely ground brazil nuts. Chill, stick on picks.

Ruth Smith

Chili Cheese Log

3/4 pound grated natural American cheese
1 - 3 ounce package soft cream cheese
¼ teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon garlic salt
1½ teaspoons Worcestershire sauce
Chili powder

Three or four days ahead: Thoroughly combine cheeses, salt, pepper, garlic salt Worcestershire. Shape into two thin logs. Sprinkle chili powder on waxed paper then roll each cheese log in the chili powder until thoroughly coated. Wrap in waxed paper and let ripen in the refrigerator. Serve log on a board; slice and surround with assorted crackers.

Ann Hursey

Cheese Spread

1 small Edam or Gouda cheese
4 Tbsp. butter
4 Tbsp. Roquefort cheese
2 Tbsp. grated onions
½ teaspoon dry mustard
¼ cup ale or beer

Cut a 2" piece from the top of the Edam or Gouda cheese. Scoop out the cheese, leaving the shell intact. Finely chop the cheese, then cream it with the butter, Roquefort, onions and mustard. Gradually add the ale or beer, mixing steadily. Fill the shell and replace the top. Chill. Serve with crisp crackers or thinly sliced pumpernickel.

Lea Lytle

Roquefort Mold

1 cup Sherry
2 T. gelatine
½ lb. bleu cheese
1 cup cream, whipped

Sprinkle gelatine over wine. Grate cheese. Dissolve gelatine in wine over hot water. Add cheese, fold in cream and blend gently. Chill well in 1 quart oiled mold. Unmold and serve with round crackers.

Jackie Moore

Blue Cheese Filling

¼ lb. butter
½ lb. Danish blue cheese
2 Tbsp. cognac
1 cup heavy cream

Cream butter, cheese together. Add cognac. Just before serving, whip cream, fold into butter-cheese mixture until smooth. Make puffs from packaged cream puff mix. Slit tops of puffs and fill lightly. Yield: 2½ cups.

NOTE: remainder may be stored in covered dish in refrigerator and used to stuff celery or as a spread.

Lea Lytle

Cheese Nut Ball

¼ lb. blue cheese
3 oz. cream cheese
¼ lb cheddar cheese
1 onion, grated
1 tsp. Worcestershire sauce
¼ lb shelled pecans, coarsely chopped
2 T. chopped parsley

Mix all ingredients except nuts and parsley with electric mixer until well blended. Add half the pecans. Form into large ball, wrap in waxed paper, and refrigerate overnight. Remove cheese ball from refrigerator about 1 hours before serving and roll in remaining nuts and chopped parsley, completely covering the outside. Serve with crackers surrounding the ball. Makes about 1½ cups; a ball about the size of a grapefruit.

Fran Schoolfield

Cheese Lumpia

20 regular lumpia wrappers
1 lb. sharp cheddar cheese

Cut wrapper in half with scissors. Place a small rectangle of cheese in wrapper and roll. Fry in deep fat until brown. Makes 40.

Rowena Sadler

Cheese Triangles

½ lb. American Cheese (grated)
1 3 oz. pkg. cream cheese
1 egg, beaten
½ tsp. baking powder
2 T. butter, softened

Cut bread in triangles. Mix cheese and cream cheese with baking powder and butter. Add egg. Beat until a very creamy mass. Toast bread, spread with mixture and broil until lightly brown.

Marge Shupe

Chutney Canapes
(25 to 30)

Yolks of 6 hard boiled eggs
1 pound of bacon
Thin bread rounds 1½ in. in diameter
Major Grey's chutney (also juice)
Salt
Cayenne pepper

Push yolks of six hard boiled eggs through a sieve. Fry one pound of bacon until crisp. Drain this well, and crumble fine. Cut thin bread rounds. Toast on one side, spread with butter on the other. Then, cover butter with egg yolk, sprinkle bacon on top of egg yolks and place in center 1/3 t. of chopped Major Gray's chutney mixed with juice. Pop into the oven for five minutes and serve. Serves 25-30.

Helen Lambert

Hot Clam Dip

1 6½ ounce can (about 1 cup) minced clams
2 T. minced onion
2 T. butter or margarine
1 T. catsup
Few drops Tabasco
1 c. diced sharp process American cheese
2 T. chopped pitted ripe olives
1 t. Worcestershire sauce

Drain clams, reserving 1 T. of the liquor. Cook onion in butter till tender but not brown; add clams, reserved clam liquor and remaining ingredients. Heat till cheese is melted and mixture is hot. Makes about 1½ cups. Serve with crackers or raw vegetables.

Margaret Blackburn

Empanadas

3/4 c. shortening
3 c. flour
1 T. salt
3/4 c. water
Sift four add salt and add shortening. With pastry blender cut shortening till the size of small peas, add water.

½ lb. ground round steak
3 onions (Med)
1 tomato (Peeled)
2 green peppers
1 clove garlic
1 t sugar
1 T flour
Salt and pepper to taste

Fry meat in a small amount of oil, add onions, tomato, pepper, garlic and spices. Simmer till onions are tender. Roll out pastry. Cut with doughnut cutter, add 1 tsp filling to each. Seal with egg white. Pinch edges together in the shape of half moon; brush with egg yolk. Bake 400 degrees about 15 minutes till brown.

Marge Shupe

Mushroom Canapes

Cook 1 pound fresh mushrooms in chicken broth until tender. Chop fine, add three ounce can chicken pate.

1 tablespoon mayonnaise
1½ teaspoons lemon juice
1 teaspoon chopped chives or green onion tops
1 teaspoon chopped parsley
½ teaspoon salt
½ teaspoon onion juice

Mix above ingredients together and add a dash of pepper and a dash of tobasco sauce. Spread bread rounds with butter and mushroom spread, garnish with parsley.

Phyllis Fromme

Shrimp Remoulade

1¼ cup olive oil
½ cup prepared mustard
1/3 cup vinegar
1½ teaspoons salt
3/4 teaspoon tobasco sauce
2 tablespoons paprika
¼ cup minced parsley
1 tablespoon minced green pepper
1 hard cooked egg, chopped
1 cup minced celery
2 tablespoons grated onion
3 pounds shrimp, cooked and cleaned

Whip oil, vinegar, mustard and salt, tobasco and paprika until emulsified, using electric or rotary mixer. Add egg, celery, onion, parsley and green pepper, folding in thoroughly. Add shrimp and chill until ready to serve, at least several hours.
The sauce may be made one week in advance, the shrimp may soak in the sauce for two or three days if kept cold.

May be served in individual cocktail shells or in a large bowl with cocktail picks. Number of servings 8 - 10.

Ann Hursey

Coral Shrimp Dip

½ lb. fresh or frozen shrimp, cooked & cleaned or 1 - 5 oz. can
1 cup cream-style cottage cheese
3 Tbsp. chili sauce
2 tsp. lemon juice
½ tsp. onion juice
¼ tsp. Worcestershire sauce
About 1/3 cup milk

Finely chop shrimp. Combine the shrimp, cheese, chili sauce, lemon juice, onion juice, and Worcestershire sauce with electric mixer or rotary beater, or blend in blender. Gradually beat in enough milk to give good dipping consistency. Serve with potato chips, crackers, celery. Makes 2 cups.

Lea Lytle

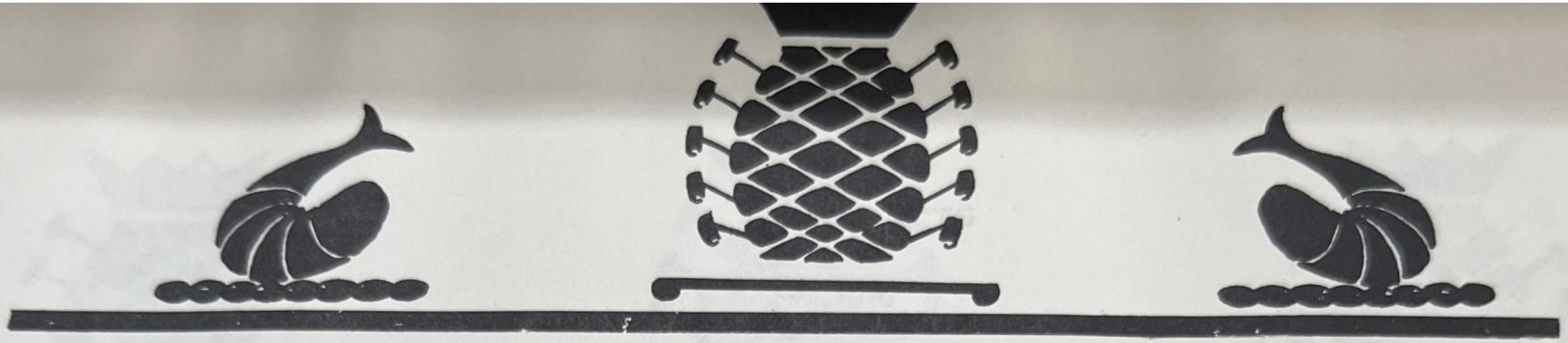
Pickled Shrimp

To 2½ pounds shrimp, add boiling water to cover. Add ½ cup celery tops, 3½ tsps. salt, and ¼ cup mixed pickling spices. Cook shrimp 10 to 12 minutes. Drain shrimp, cook, peel and devein.

Alternate cleaned shrimp and sliced onion rings in shallow dish. Add 7 or 8 bay leaves.

Combine 1¼ cups salad oil, 3/4 cup white vinegar, 1½ teaspoons salt, 2½ teaspoons celery seed, 2½ tablespoons capers and juice and a dash of Tabasco sauce. Mix well, then pour sauce over shrimp and onions. Cover and store in refrigerator at least 24 hours for best flavor.

Rita Hill



Shrimp Hors d'Oeuvres

1 lb fresh shrimp, cleaned and cooked
1 Tbs minced onion
1 Tbs minced celery
1 Tbs minced green pepper
2 Tsp lemon juice
½ Tsp grated lemon rind
¼ Tsp salt
4 to 5 drops tabasco sauce
Dash of pepper
3/4 cup mayonnaise

Cut shrimp into very fine pieces. Mix together all ingredients and add more seasoning if desired. Good served with party rye bread, or with crackers.

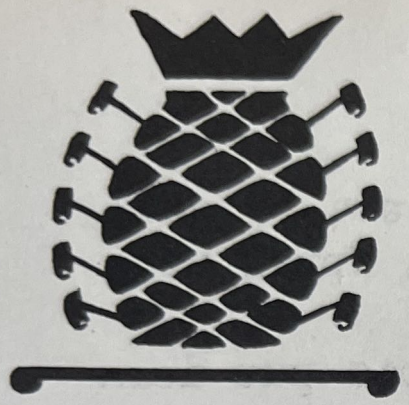
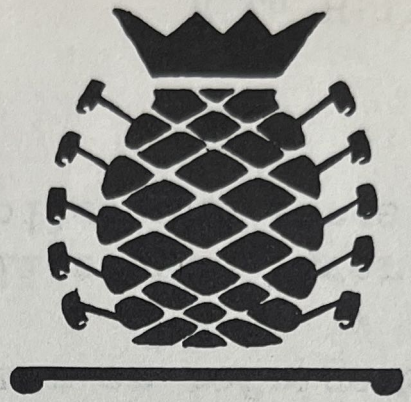
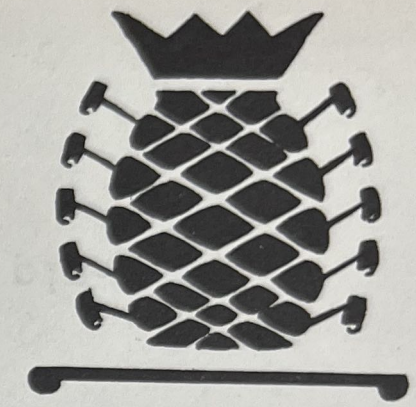
Reva Brooks

Chili Con-Queso

1 (med.) can tomatoes
1 clove garlic
1 (med.) onion grated
1 wedge cheese (cheddar) ½ lb.
1 small can chili peppers
3 or more jalepanos

Put tomatoes (drained), garlic, jalepanos and cheese cut in small pieces into blender. In top of double boiler fry slightly grated onion in butter. Pour into blended ingredients. Heat until cheese is melted. Serve with fritos.

Lea Lytle

Chicken Livers Broiled in Bacon

Wash and drain chicken livers, pat dry with paper towels or napkins. Cut livers in half. Sprinkle with salt and peeper. Wrap each half in bacon and broil.

Oysters, prunes or shrimp may be used in place of chicken livers.

Ruth Smith

Toasted Liver Rolls

Brown several chicken livers in butter until barely done. Chop fine, add to ½ pound good liverwurst and mix until smooth. Season with 2 tablespoons catsup, 2 tablespoons Worchestershire sauce, 1 teaspoon prepared mustard, 1 teaspoon dried sweet basil and salt to taste.

Remove crusts from a loaf of unsliced bread and cut, the long way, into slices about 1/3 inch thick. Spread generously with the liver mixture and roll tightly, starting from the narrow end. Wrap each roll in saran wrap and store in freezer or refrigerator.

When ready to serve, slice each liver roll into pin-wheels, toast under broiler and serve hot.

Rita Hill

Chicken Liver Turnovers

1¼ C. all purpose flour, sifted
¼ t. salt
½ C. Butter or Margarine
2 T. light cream
4 Bacon strips
3 Chicken livers
½ t. salt
½ t. prepared Mustard
½ t. pepper
Dash paprika
2 T. snipped Parsley
2/3 t. salt
1 egg beaten
½ t. curry powder

Sift flour with ¼ t. salt. Cut in butter until coarse like meal. Add cream, mix till just blended. Refrigerate.
Cook bacon till crisp, remove bacon. In 2 T. bacon fat, saute chicken livers until golden. Add ½ t. salt, simmer 5 min., then drain and chop. Boil and chop hard egg (1).
Combine chicken livers, bacon, egg, curry powder, mustard, pepper, paprika, parsley, 2/3 t. salt 2 t. bacon fat. Mix well and refrigerate.
Roll out dough 1/8" thick; with 2 3/4 cookie cutter, cut out rounds making 25. On half of each round, place a heaping ½ t. of liver mixture. Brush edge of each round with beaten egg. Fold over, press edges together with a fork.
Arrange on ungreased cookie sheet. Brush with beaten egg and bake 425° oven till brown. Serve Hot.

Ann Hursey

Avocado Dip

3 large avocados, mashed with a fork
1 medium onion, chopped fine
1 small can peeled green chili peppers
(one chili to one avocado)
Juice of ½ fresh lemon, or calamansi
½ teaspoon Worcestershire sauce
½ teaspoon pepper
1 teaspoon salt
Tabasco sauce, to taste
3 tablespoons mayonnaise

Mix all ingredients together, place in a bowl, surround with corn or potato chips.

Phyllis L. Fromme

Stuffed Cucumbers

Pare small, crisp, cucumbers. Cut in ½ inch lengths. Scoop out centers to form small cups, using a grapefruit knife. Till with deviled ham or finely chopped shrimp mixed with finely chopped celery and moistened with mayonnaise. Serve cold on appetizer tray.

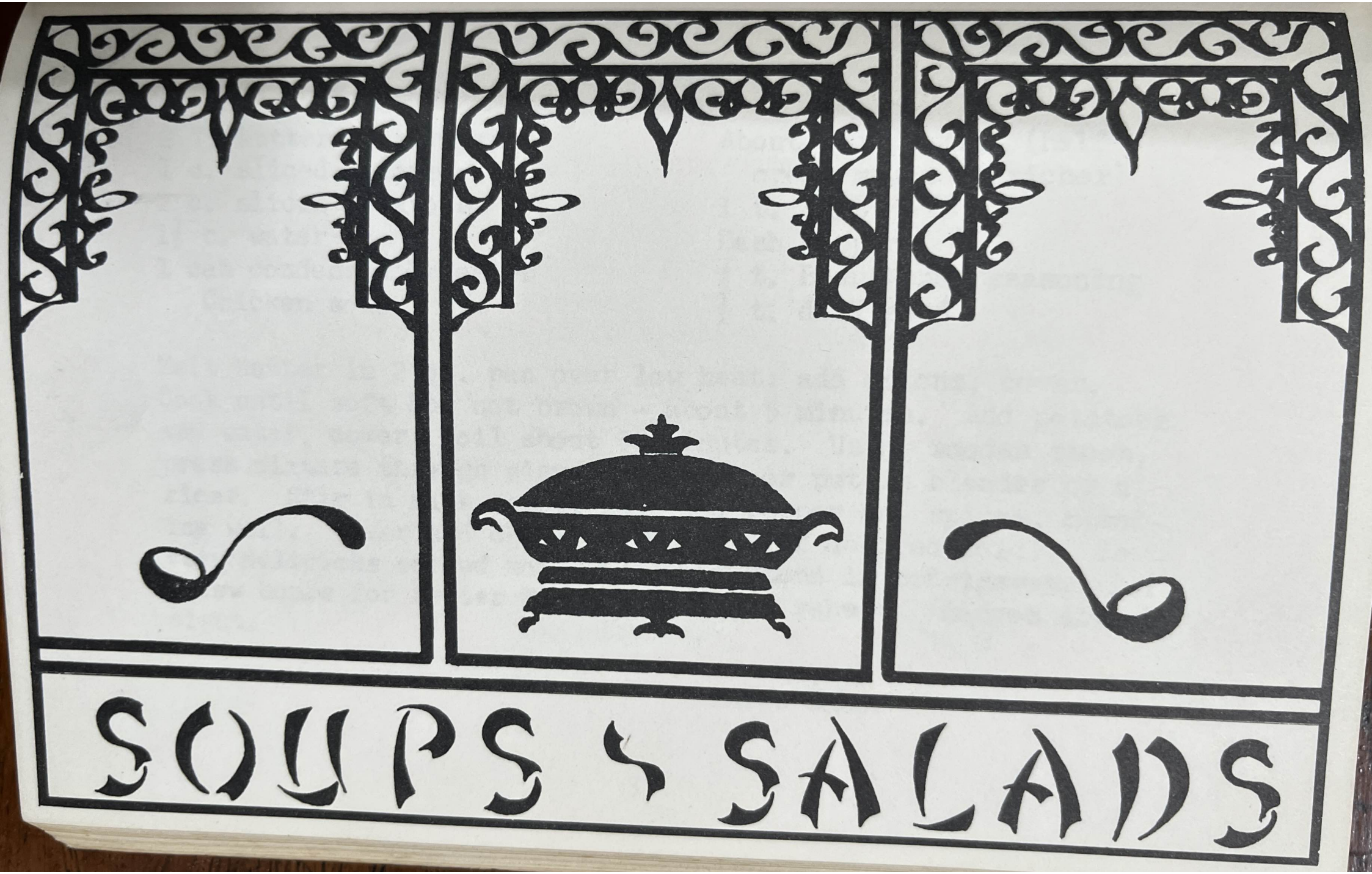
Ruth Smith

Asparagus Appetizers

24 stalks cold cooked asparagus
24 1-inch strips boiled or baked ham
1½ cups Thousand Island Dressing

Cut the asparagus stalks to about 1½-inch lengths and wrap with thinly sliced ham strips. Serve with a bowl of Thousand Island Dressing or other mippy sauce. Eight servings.

Rowena Sadler

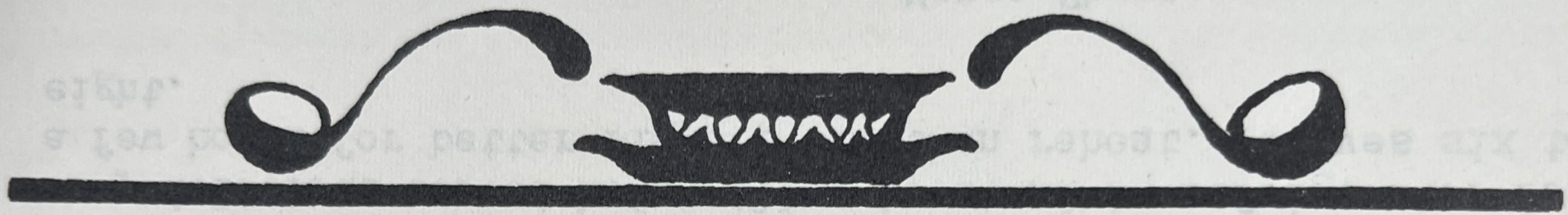

SOUPS & SALADS

Vichyssoise

2 T. butter or margarine
1 c. sliced onions
2 c. sliced potatoes
1½ c. water
1 can condensed Cream of Chicken soup
About 3 cups milk (half cream makes it richer)
1 t. salt
Dash pepper
¼ t. Beau Monde seasoning
½ t. dill seed

Melt butter in 2 qt. pan over low heat; add onions, cover. Cook until soft but not brown - about 5 minutes. Add potatoes and water, cover; boil about 30 minutes. Using wooden spoon, press mixture through sieve into bowl or put in blender or a ricer. Stir in milk, soup, salt and pepper and spices, blending well. Cover and chill thoroughly (if desired cold). Is very delicious served hot. Allow to stand in refrigerator for a few hours for better flavor, and then reheat. Serves six to eight.

Marge Shupe



Clam Bisque

Saute 1 t. grated onion in 1 T. butter. Stir in 1 T. flour, 1 t. salt, 1/8 t. pepper, 1/8 t. celery salt, 2 t. finely minced parsley. Cook until smooth and bubbly. Remove from fire
Stir in gradually 1 c. water, 2 c. milk. Bring to boil. Boil 1 minute. Blend in 7 oz. can minced clams and liquor. Heat to serving temperature. Sprinkle with minced parsley.

Jackie Moore

Cream of Avocado Soup

½ dried chile pepper
3 large avocados
2 cups unseasoned chicken broth
1 cup heavy cream
Salt and pepper to taste

Into a mixing bowl crumble the dried chile pepper. Add to it the scooped out meat of two large avocados and mash with a potato masher. Force the mixture through a fine sieve into the top of a double boiler and add to it the chicken broth. Heat the soup stirring occasionally until it boils. Then add the cream. Mix well, cover and again heat to the boiling point. Cut one large avocado into half inch cubes and add them to the soup, with salt and white pepper to taste.

Geneva Morales

Bohemian Milk Soup With Dumplings

1 quart of milk in heavy sauce pan. Heat almost to a boil or until scum forms, salted to taste

Mix into dough for dumplings,

1 egg
½ teaspoon salt
1/8 teaspoon baking powder (just a little on tip of spoon)
¼ cup of water
3/4 cup of flour

Drop batter, ½ teaspoon full at a time, into slowly boiling milk. Cook ten minutes or until done, test by cutting one dumpling.

Watch the milk so it doesn't boil over. The dumplings will be very small.

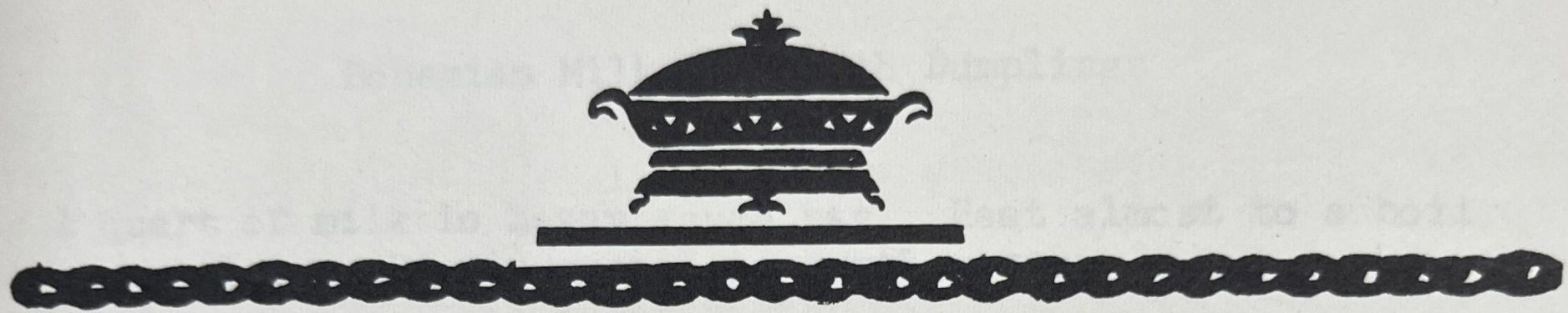
Jean Williams

Split Pea Soup

2/3 c. split peas
1/3 t. salt
¼ c. finely chopped carrots
3 T. chopped onions
1/3 c. chopped celery and leaves
2 T. bacon drippings
2 T. flour

Soak peas overnight in 3 cups water, drain. Add 5 cups of water and salt dissolved in a small amount of hot water, carrots, onions and celery. Simmer, covered, until peas are soft. Press through a sieve. Measure and add water to make 4 cups.
Melt fat, add flour, and blend; gradually stirring in a small amount of the hot mixture; add to remaining of first mixture and heat to boiling. Serves 4

Sandy Keller



Crabmeat Salad With Remoulade Sauce

1½ lb. crabmeat
1 clove garlic
2 hard cooked eggs
2 T. capers
1 tsp. dry mustard
5 stalks celery
1½ tsp. dried tarragon
2 c. mayonnaise
1½ tsp. anchovy paste
few sprigs parsley

Flake crabmeat. Cut celery in very thin slices. Toss crabmeat & celery together. Crush garlic & mix with remaining ingredients. Shortly before serving, mix crabmeat with about 2/3 sauce. Transfer to platter or bowl & garnish with watercress, tomatoes, and cucumber. Serve remaining sauce in separate bowl.

Audrey Norrie

Basic French Dressing

¼ c. vinegar or lemon juice
½ t. salt
¼ t. paprika
1 t. sugar
½ c. salad oil

Beat ingredients together in a bowl or place in a bottle and shake vigorously until mixture becomes thick and cloudy.

Betty Daniels

Chicken Salad with Avocado

3 cups diced cooked chicken
½ cup diced celery
1 cup sliced pitted olives
1/3 cup mayonnaise
1½ cup diced avocado
1 tablespoon lemon juice
Dash cayenne pepper
Lettuce

Blend the chicken, celery and olives with the mayonnaise. Cut the avocado just before serving and sprinkle with lemon juice. Fold the avocado into the chicken mixture and reseason to taste, adding cayenne. Serve in lettuce cups and garnish, if you wish, with cut pieces of olive or slices of avocado. Six servings.

Rowena Sadler

Mandarin Orange Salad

1 qt. vanilla ice cream 2 pkgs orange jello
2 small cans mandarin oranges

1. Add 2 cups hot water to jello
2. Add ice cream
3. Add mandarin oranges
4. Mold

Serves 12.

Gayle Hysinger

Fruit Dressing

To equal parts of sour cream and mayonnaise (or salad dressing) add 2 T. fruit juice ... Pineapple and orange suggested ... mix well.

Audrey Norrie

Marion House Salad

2 egg whites
1 envelope gelatin
1 c. mayonnaise
1 large can white cherries
1 large can sliced pineapple (cut up)
3/4 c. sugar
1 c. fruit juice
¼ t. salt
1 cup nuts (chopped)

Beat egg whites until stiff. Add sugar gradually. Then add gelatin dissolved in hot fruit juice. Beat mayonnaise and salt. Add fruits and nuts to mayonnaise. Fold this mixture into egg whites. Place in molds and refrigerate.

Audrey Norrie

Souffle Salad

1 Pkg fruit jello (lime, lemon or orange) dissolved in
1 c. hot water

Add: ½ c. cold water
½ c. mayonnaise
¼ t. pepper
1½ T. vinegar
¼ t. salt

Beat to blend, pour in freezing tray and quick chill for 20 minutes in freezer. Whip in bowl until fluffy. Fold in 3 c. chopped celery, fruit, nuts or chicken, tuna, etc. Chill in mold.

Marion Dean

Salad Dressing

Blend together:

4 oz. bleu cheese
¼ t. tabasco sauce
Salt & pepper to taste
4 oz. cream cheese
¼ t. Worcestershire
Buttermilk ... add to consistency desired.

Joyce Wagner

Molded Vegetable Salad

1 pkg. lemon jello
2 c. shredded cabbage
1 t. grated onion
Mayonnaise
2 c. boiling water
½ c. grated raw carrots
Lettuce

Dissolve gelatine in the boiling water, cool and chill until syrupy. Meanwhile prepare vegetables. When gelatine is just about congealed, fold in cabbage, carrots & onion. Pour into lightly oiled large mold or individual molds & place in refrigerator until firm. Unmold and serve on lettuce leaves on individual plates with mayonnaise.

Jean Williams

Cucumber Salad

1 pkg. lime jello
3/4 c. drained, shredded or ground unpared cucumbers (remove seeds)
¼ c. finely chopped green onions
1 cup cream style cottage cheese
Freshly ground pepper
3/4 c. hot water
½ c. mayonnaise
1 t. horseradish
salt
celery salt
lemon juice

Combine vegetables and add to partially congealed gelatin. Chill til set. (If desired you may add celery, carrots and green pepper.)

Fran Schoolfield

Curried Mayonnaise

Blend 3/4 c. mayonnaise with 3/4 t. curry powder and 1 T. chopped parsley.

Joyce Wagner

Potato Salad

1 quart pared, cooked, diced potatoes
1 cup finely diced celery
½ cup finely sliced scallions, include some of the green tops
½ cup minced parsley
3/4 teaspoon salt
1/8 teaspoon pepper
3 hard cooked eggs
2 slices bacon
1½ teaspoons sugar
¼ teaspoon salt
dash pepper
¼ cup vinegar

Method:

Combine potatoes with celery, scallions, parsley and salt, pepper. Dice two hard cooked eggs and add to these. Cut bacon fine and saute in skillet until crisp. Remove bacon bits. Add sugar, salt, pepper and vinegar to bacon fat in the skillet: Bring to a boil. Pour over potato mixture and mix well. Garnish with bacon bits and remaining hard cooked egg, sliced.

Joyce Wagner

Greek Salad

1 bud garlic, crushed
1 head lettuce cut in bite size pieces
2 stalks celery cut in bite size pieces
1 green sweet pepper cut in bite size pieces
1 medium tomato cut in bite size pieces
5 red radishes ... sliced thin
3 green onions cut fine
2 oz. olive oil
1 oz. wine vinegar
salt & pepper to taste
½ can Filet of anchovie each piece cut in thirds
3 oz. bleu cheese crumbled

Toss first ten ingredients thoroughly then garnish with bleu cheese and anchovies.

Serves 4

Lt. Col. Jacob F. Wagner

MEAT
FISH
FOWL

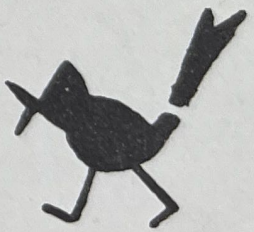
Country Captain Chicken

Fry 3 fryers until golden brown but not done. Stir 1 t. paprika into 2 or 3 T. melted shortening. Cook three large finely chopped onions, 2 cloves garlic, 3 green peppers in drippings. Do not brown. Add 2-No. 2 cans tomatoes, 1 t. thyme, 1 t. curry, 1 t. dry mustard, 1 t. whole cloves, 1 t. chopped parsley. Cook very slowly ½ hr. Stir often. Add 1 c. currants. Put chicken in dutch oven and pour sauce over it. Cover and cook slowly in oven for 1 hour or more.

Steam rice in the usual way. Place in center of platter; arrange chicken around it. Pour sauce over rice. Garnish with blanched almonds. Serves 12.

(Sauce and chicken may be cooked the day before. Pour sauce over chicken, and let stand in refrigerator.) Reheat before serving.

Theodora Daniel



Chicken Teriyaki

For 2 fryers, make this amount of sauce:
2/3 cup soy sauce and 1/3 cup white table wine, or
1 cup soy sauce
1 T. sugar
2 or 3 cloves garlic, peeled and crushed
1 T. chopped fresh ginger, or ½ to 1 t. powdered ginger

Spread chicken in shallow pan, pour sauce over it, and let stand 1 hour or longer, turning several times. Just before cooking, add ¼ c. oil to the marinade. Remove ½ marinade. Bake in shallow pan in 350 oven. Cook for an hour, basting occasionally. It also may be cooked on a charcoal grill high above the coals; turn frequently, basting with sauce, and cook until it is crispy brown and tender.

This sauce may be used for shrimp, beef, or spareribs, or for fish cut in small pieces. For the ribs, use more ginger. For fish, add a tablespoon lemon juice. Served with curried rice, this is a dish your guests will rave about.

Margaret Blackburn

Chicken Hawaiian

1 can sliced pineapple
3 slices onion
1 4-lb. chicken cut into serving pieces, skinned
small amount garlic powder
4 T. salad oil
salt and pepper
flour
cooked rice

Drain pineapple and save juice. Saute pineapple slices in hot oil until light brown. Remove from skillet. Cook onion, separated into rings, in the same fat for 5 minutes. Roll chicken pieces in flour seasoned with salt, pepper and garlic powder. Brown chicken in pan with onions. Lay pineapple on chicken and add juice, to which has been added enough water to make 2 cups liquid. Cover tightly and cook very slowly for 1 hour. If sauce cooks too fast, add more pineapple juice; if sauce stays too thin, thicken with cornstarch softened with cold water. Serve with rice and a big green salad with very light oil and vinegar dressing.

Ruth Allen

Italian Fricasee Chicken

1 fryer, about 5 lbs., or a hen
1 cup chopped onions
2 stalks celery
1 bay leaf

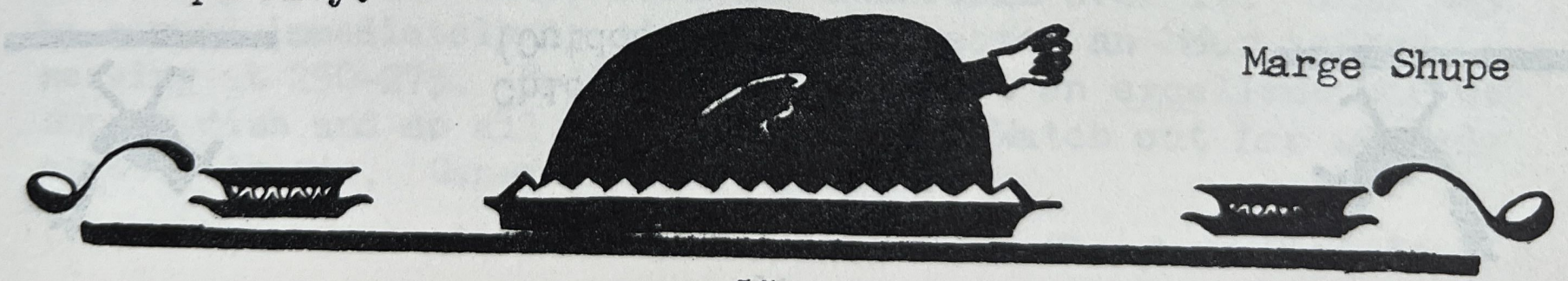
Cut up the fryer and shake in seasoned flour. Brown, but don't cook, in hot fat. As soon as the pieces are browned, remove to a heavy kettle or dutch oven that has a small amount of fat on the bottom. Place the celery, onions, and bay leaf on top. Cover with water and simmer very slowly until done. Serve with rice, or split hot biscuits. The gravy may be thickened with cornstarch. This is much richer than the usual fricasee of chicken and will serve 5 or 6 amply. They come back for seconds. This is my favorite recipe.

Theodora Daniel

Chicken Paprika

¼ c. oil
2 onions, finely chopped
2 t. paprika
1 large fryer, cut up
½ to 3/4 c. sour cream
1 t. salt
freshly ground pepper
1 cup chicken broth, or 1 chicken bouillon cube dissolved in 1 cup hot water

Heat oil in dutch oven, saute onion until tender, and stir in paprika and then chicken. Let chicken cook over high heat until reddish brown in color. Add salt, pepper, and chicken broth or bouillon. Cover and cook for about 45 minutes. Remove chicken and thicken gravy with 1 T. flour, and then add sour cream. Potatoes may be cooked with the chicken for 25 minutes before it is finished. Or, serve with rice garnished with parsley.



Marge Shupe

Chicken Delectable
(Outdoor Cooking)

1 fryer, cut into serving pieces
4 sqs heavy-duty aluminum foil
1 env. dehydrated onion soup
½ c. milk or cream
1 t. paprika
4 T. butter or margarine
1 4-oz can mushrooms, drained

Rinse chicken, dry and remove small protruding bones. Shake soup into small bowl and blend evenly. Place a small pat of butter, 1 T. soup mixture, and ¼ t. paprika in the center of each foil square. Arrange chicken over this; sprinkle with remaining soup and a dab of butter. Add mushrooms and cream, dividing evenly among the 4 packages. Bring foil over food and seal with a tight double fold, sealing ends in same fashion and turning up to hold juices. Cook 45-50 minutes on a grill over medium heat, turning occasionally.

Reva Brooks

Chicken Pilau

1 large hen - 6-10 lbs.
2 stalks celery
2 bay leaves
rice
salt
coarsely-ground black pepper
sliced browned mushrooms

Cook hen with celery, bay leaves, 2 t. salt and 1 T. pepper in enough water to cover. When the chicken is ready to fall from the bones, remove from broth.
Strain broth, measure and cook 2-3 cups rice in it. You will need 6-9 cups broth; bouillon cubes may be used to make up the difference. Add 1 T. black pepper and 1 t. salt per cup of rice Just before rice is done remove from fire.
While rice is cooking, remove the meat from the bones and skin. Cut into bits. Mix with 3 small or 1 lg. can mushrooms. Add chicken and rice and place in large casserole. If all broth is absorbed, pour the water from the mushrooms over it. This may be served immediately or stored and reheated an hour before serving at 250-275. 8-10 servings. Makes an excellent buffet supper dish and an all around favorite. Watch out for seconds or even thirds. General Daniel's favorite.

Theodora Daniel

Chicken and Crab

3 c. cooked chicken, cut into bite-size pieces
2 cups cooked crab meat
8 slices bacon
6 T. flour
6 T. butter
1½ c. chicken broth
2¼ c. sour cream
2 10 oz. pkg. frozen peas, or equivalent fresh peas (cooked until tender and well drained)
1½ t. salt
3/4 t. paprika
1 clove garlic, peeled and crushed
1/8 t. nutmeg
¼ t. white pepper or cayenne

Melt butter in double boiler, stir in flour until smooth, add chicken broth and cook until thickened, add seasonings and sour cream. Heat over simmering water, and add chicken and crab. Fry bacon until crisp, drain and crumble, then add to chicken and crab mixture. Serve chicken and crab with peas arranged around edges.
This is good with rice, avocado salad, and Calamansi Chiffon pie.

Ceil Moore

Chicken With Almond Rice

Brown 4 chicken breasts (or cut up fryer or your favorite chicken parts) in ¼ c. butter. Boil 5 minutes 1 10-oz can chicken consomme, 3/4 c. rice, 1 2-oz can mushrooms, 1 T. instant minced onion. Add 1/3 c. toasted blanched sliced almonds. Top with chicken. Cover; bake at 300 for 45 minutes. Serves 4.

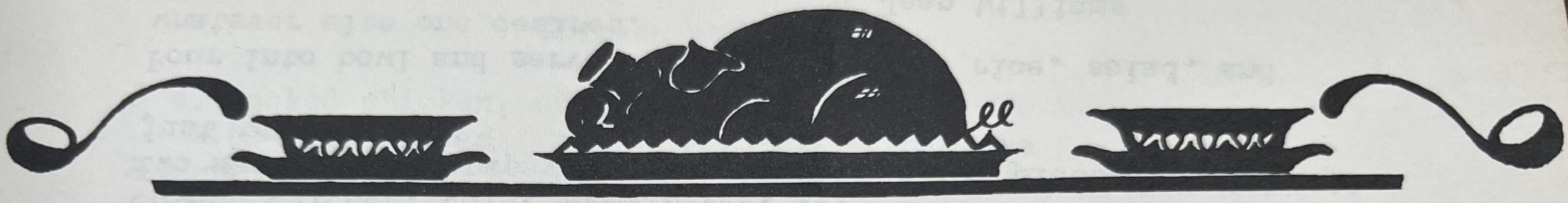
Fran Schoolfield

Filipino Chicken With Ginger And Green Papaya

Brown lightly one clove garlic in one tablespoon butter or oil, add one medium chopped onion, simmer until golden, add one teaspoon of sliced fresh ginger (more if desired), simmer same as onion, then add one large fresh tomato, simmer, then add the cut-up chicken, cover with water, cook until tender. Then add two medium green papaya, cut into fair sized pieces, cook until just tender.

Pour into bowl and serve with side dish of rice, salad, and whatever else one desires.

Jean Williams



Paksiw Na Lechon

1 kilo lechon
1½ cups lechon sauce
thyme
cinnamon
laurel leaf
1 head garlic
2 c. water
3/4 c. vinegar
3 T. soy sauce
peppercorns
salt
4 T. brown sugar

Mix all ingredients together and simmer for ½ hour over low heat. This is my favorite dish.

Luz B. Magsaysay

Pork Chops and Rice

Brown pork chops in small amount of oil. Place in greased casserole dish. (Single layer of chops best)

Put one tablespoon of dry, uncooked rice on top of each chop. Pour canned tomato soup over chops and rice. Add diced celery, green pepper, (approximately 1/2 c. each), and 1 can sliced mushrooms with liquid.

Bake in 325° oven, until chops are tender, about 1 to 1 1/2 hours. Add water as needed to keep moist and rice covered.

Pat O'Rourke

Sweet and Pungent Pork

1 egg
2 T. flour
¼ tsp. salt
Dash pepper
½ c. cooking oil
1 tsp. salt
1 clove garlic, finely chopped
1 lb. lean boneless pork, cut into ½" cubes
1 5½ oz. can crisp Chinese noodles
1 c. boiling water
4 slices pineapple, each cut into 6 wedges
3 green peppers, each cut into sixths
2½ T. cornstarch
2 tsp. soy sauce
½ c. vinegar
½ c. sugar

Combine egg, flour, salt, and pepper; beat with fork until blended. Heat oil in large, heavy skillet over moderate heat. Add salt and garlic. Dip each piece of pork into egg mixture and drop into hot fat. Cook and stir until meat is golden brown, about 10 minutes. Pour off all but 1 T. oil. Dissolve chicken bouillon cube in boiling water. Add 1/3 c. bouillon, pineapple, and green pepper to meat mixture. Cover and cook over low heat 10 minutes. Blend cornstarch, soy sauce, vinegar, sugar, and remaining 2/3 c. bouillon. Add to meat mixture. Cook and stir constantly until clear and thickened, about 5 minutes. Serve over noodles. Serves 4.

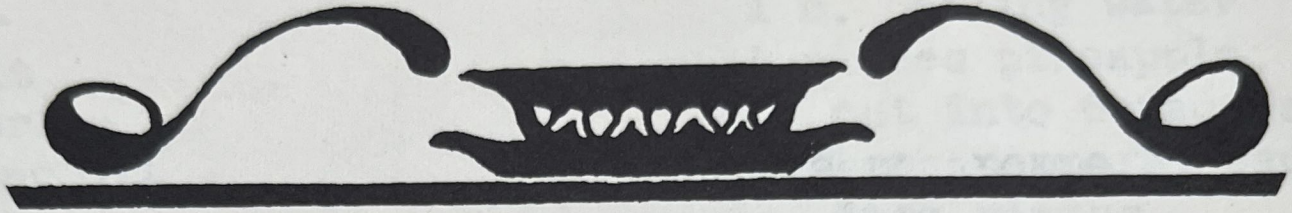
Jean Johnson

Sherried Glazed Spareribs

1 side (about 2 lbs.) spareribs
Salt and pepper to taste
1 can (8 oz.) tomato sauce
½ cup sherry
½ cup honey
2 tablespoons wine vinegar
2 tablespoons minced onion
1 clove garlic, minced or mashed
¼ teaspoon Worcestershire

Sprinkle the whole side of spareribs with salt and pepper. Place in a shallow pan and bake in a hot oven (400°) for 40 minutes. Drain off all the fat that has been collected in the pan. Combine tomatoe sauce, sherry, honey, vinegar, onion, garlic, and Worcestershire; pour over spareribs. Lower oven temperature to moderate (350°) and bake ribs 1 hour longer until tender. Serves 2 to 3.

Phyllis L. Fromme



Barbequed Beef

1 lb. ground beef
1 T. vinegar
1 T. dry mustard
1 C. chopped onions
½ C. catsup
Salt and pepper to taste
1 T. Worchestershire
1 T. sugar
1 clove garlic, minced
½ tsp. thyme
1 bay leaf
1 C. water

Brown beef thoroughly. Add onions and cook until tender. Add balance of ingredients and allow to simmer slowly until thick. Serve on hot buns. Serves six.

Margaret Blackburn

Roquefort-filled Meat Balls

1 lb. ground round steak
1 can deviled, minced ham
½ lb. Roquefort or bleu cheese (form into balls ¼ size of meat balls)
Burgundy wine (enough to cover meat balls in pan)
Juice of 1 lemon (optional)
Salt and pepper to taste

Mash ham and ground round together in bowl. Add lemon juice and seasonings. Shape meat into round flat patties, putting a lump of cheese in the center of each. Form meat around cheese to make a ball.

Place meat balls in large pan; cover them with wine and let soak for three hours. Have pan covered. Saute patties lightly in butter, mixing in some of the wine until done.

Keep warm and serve with herb-spiced noodle ring.

Alice Aubrey

Beef Rice Bake

½ lb. ground beef
1 T. fat
½ c. uncooked rice
1 can chicken-rice soup
Corn flakes
1¼ c. water
1 tsp. salt
½ c. chopped celery
¼ c. chopped green pepper

Brown beef in hot fat. (If hamburger is used, fat not necessary) Add rice, soup, water, salt, celery, and green pepper. Mix thoroughly. Pour into greased 1½ qt. casserole and cover. Bake at 325-350° for 1½ hours. At end of one hour, uncover and stir with a fork. Top with corn flakes.

Shirlee Luehrs

Meat Loaf

1 c. soft bread crumbs
1/8 c. minced green pepper
1 lb. ground beef
1½ T. salt
2 T. catsup
3/8 c. minced onion
1 egg, lightly beaten
1 T. horseradish
2 T. milk
½ tsp. dry mustard

Mix ingredients in order listed. Shape into loaf. Place in lightly greased casserole dish. Spread with ¼ c. catsup. Bake at 375° for 40 minutes.

Marian Dean

Beef Stroganoff

1½ lb. stew meat or top round steak
1 large onion
1 can cream of mushroom soup
1 cube chicken bouillon dissolved in
1c. water
1 clove garlic
½ lb. sliced mushrooms
1 c. sour cream
¼ tsp. Tabasco sauce

Saute onion and garlic. Remove from pan. Salt, pepper, and flour meat. Brown in pan. Put back onions and garlic and add soup, bouillon, Tabasco. Cook until meat is tender. Add mushrooms last 10 minutes of cooking. Add sour cream just before serving. Serve on hot rice.

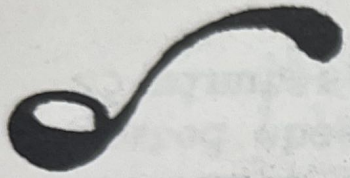
Marian Dean

Italian Eggplant Casserole

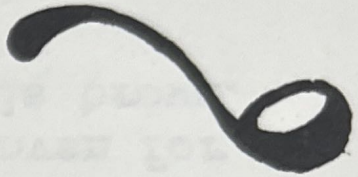
½ lb. ground beef
1 clove garlic, minced
1 bay leaf
2 8-oz. cans tomato sauce
½ medium onion, thinly sliced
3/4 c. grated American cheese
3/4 lb. diced green pepper
1½ t. M.S.G. (Accent)
salt and pepper
5 Baguio eggplants
flour and butter

Saute the garlic, onions, and pepper in hot olive oil in a frying pan until it is golden brown. Add ground meat and fry until brown. Remove excess fat. Pour the tomato sauce, salt, bay leaf, pepper, into the meat mixture and let it simmer for several hours. Add the M.S.G. Stir occasionally to avoid sticking. When you think the meat sauce is cooked with a pleasent flavor, start paring the eggplant and slice about ½ inch thick. Put the slices in a paper bag with the flour, salt and pepper and shake. Fry it in butter or shortening. Alternate the fried eggplant pieces with the meat sauce and grated cheese in a casserole dish. Place in a 350 oven for 25 minutes or until the cheese is melted and a little brown.

Fran Schoolfield



Sour Cream And Cream Cheese Casserole



Grease a 2 qt. casserole dish. Cook about 7 oz. noodles; blend 3 T. butter through noodles and set aside. Blend with beater: 1 c. cottage cheese, 6 oz. cream cheese, ½ c. thick sour cream. Add to above mixture 2 bunches of sliced green onions, ½ t. salt, ½ t. Accent (chopped green pepper, celery, or sliced pimiento may also be added if you wish.) Set above mixture aside.

Brown 1½ lbs. ground beef and drain off fat. Stir in 2 8-oz. cans tomato sauce, ½ t. salt, ½ t. Worcestershire sauce. Pour part of meat sauce into casserole dish and top with half the noodles. Cover with the cheese mixture and remaining noodles. Pour meat sauce over the top. Bake 45-60 minutes at 350.

Nancy Larson

Beef Spaghetti Creole

¼ c. chopped onion
1 large can (or 2 small cans) tomatoes with liquid
1 T. Worchestershire sauce
Pinch of oregano
Grated American or cheddar cheese
1 lb. ground beef
2 T. shortening
¼ tsp. pepper
¼ tsp. salt
2 c. cooked spaghetti

Brown onion and beef in shortening in skillet. Drain off excess fat. Add tomatoes (cut up) and liquid. Add Worchestershire sauce, pepper, salt, and oregano. Cook over medium heat for 5 minutes. Drain off liquid and save. Combine cooked spaghetti and mushroom soup. Alternate the beef mixture and spaghetti mixture in layers in lightly greased casserole. Pour over the two mixtures in casserole enough saved liquid to just barely reach top of mixtures. Sprinkle grated cheese over top. Bake uncovered at 350° until thoroughly hot and top is browned--30 to 40 minutes. Serve with green salad with blue cheese dressing and garlic bread.

Ruth Allen

Chorizo
(Mexican Sausage)

2 lbs. ground beef
1 lb. pork sausage
½ c. vinegar
1/3 c. chili powder
1 large clove garlic (minced)
2 T. crushed red peppers (dried)
2 T. oregano

Mix all together and store in closed container in refrigerator until ready to use. Fry until brown. Add eggs and serve with toast. Serves 12.

Geneva Morales

Veal and Peppers

2 lb. veal
½ c. olive oil
1 clove garlic
4 or 5 green peppers
1 can tomato paste
1 tsp. oregano
Salt and pepper to taste

Brown veal in hot oil with garlic until nicely browned. Remove from pan. In same pan, fry peppers cut lengthwise in small pieces. Remove from pan. Add to the oil tomato paste, salt, and pepper. Let simmer 15 to 20 minutes. Add peppers and meat to tomato sauce. Cover pan and cook for 20 minutes on low flame. Add oregano the last five minutes of cooking.

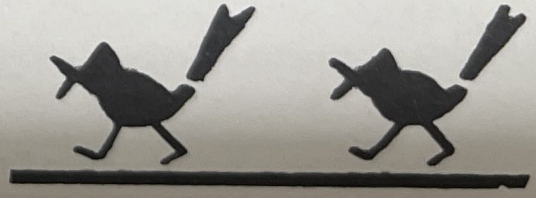
Jean Williams

Veal Birds in Mushroom-Wine Sauce

In large skillet, cook 2/3 c. chopped onion gently in 3-4 T. butter until tender and lightly browned. Add ½ lb. fresh mushrooms, coarsely chopped and cook about 5 minutes. Add 1 tsp. salt and ¼ tsp. pepper. If possible, buy veal cut as for scalloping--8 pieces, each about 5"x6"x¼". Spread with mushroom mixture; roll and fasten with string and poultry pins. Brown meat on all sides in a little more butter, using same skillet as before. Add ½ c. dry white wine and ½ c. water; cover and simmer until tender--about 30-35 minutes. Add a little more water as needed.

Remove birds when done; thicken gravy with a little flour mixed with water. Add birds; heat. Best served with rice and green salad.

Reva Brooks



Veal Goulash

2 lb. veal
2 onions
3 T. flour
3 T. butter
½ c. sour cream
Paprika, salt, pepper, lemon juice

Cut the meat in cubes. Heat butter and brown meat in it. Add coarsely chopped onions and seasonings. Add flour and let it get light brown. Add enough water to make a good gravy. Let simmer for one hour. Mix sour cream and lemon juice and add. Gravy should not be too thin. (This recipe is also good with beef. Cook ½ hour longer.)

Walli Tistadt

Sauerbraten

4 lb. chuck, blade, or arm roast
3 T. flour
2 T. vegetable shortening

Marinade:

2 c. vinegar
2 c. water
1 onion stuck with 5 cloves
1 bay leaf
3 carrots
Dash of thyme and rosemary
Slice of lemon
1 T. sugar
Salt, pepper

Pour the marinade sauce over meat and refrigerate 2 to 5 days (meat should be covered and turned several times).

Remove meat, drain, dust with flour, brown on all sides over medium heat. Add about 2 c. of the marinade, cover tightly, and simmer 2½ hours on top of stove or in slow oven (300°).

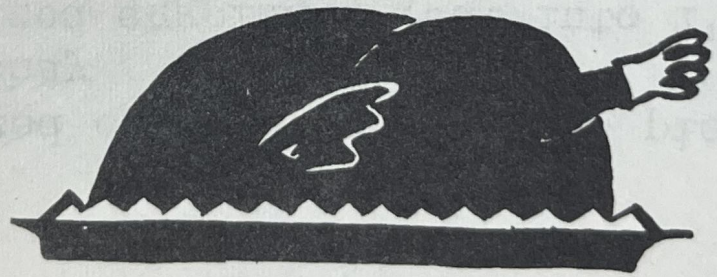
Walli Tistadt

Venison Roast

1 haunch of venison
½ lb. fat pork
Salt and pepper

Wash venison in warm water. Marinate in equal parts of water and red wine for 6-8 hours. Drain, cut slits in mean and insert ½" strips of fat. Roast same as leg of lamb, basting with sauce made of equal parts of butter and wine.

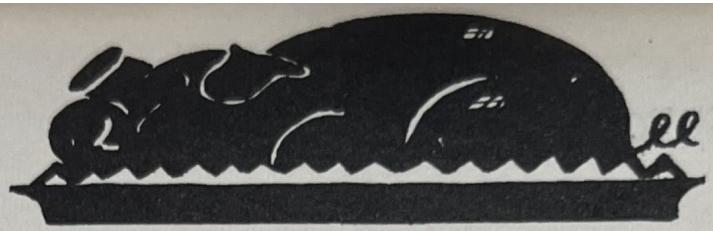
Theodora Daniel



Kari-Kari

1 ox tail
1 medium sized cabbage (cut into 8 pieces)
2 stalks pechay
2 regular sized eggplants (cut into 1" lengths)
1 banana heart, slices 1 cm. crosswise
1 big onion
3 cloves garlic
2 T. seeds of "Achuete" to color
1/3 c. toasted rice, powdered
5 T. peanut butter
6 T. lard or the equivalent in cooking oil
Salt to taste

Clean medium sized ox tail thoroughly. Cut into desired pieces. Put in a saucepan or pressure cooker, cover with enough water, and boil until tender. Set aside.
Saute the garlic, onion until light brown. Add achuete (soaked in 10 T. water 20 min. before cooking time) colored water, and the tender ox tail. Meanwhile, pour the mixture in a saucepan adding salt to taste. Add the vegetables. (Banana heart may be omitted if not available).



Add the powdered rice and peanut butter stirring thoroughly to avoid sticking.

Serve with bago-ong (alamang) or Patis if desired.

Bago-ong Sauce

½ c. bago-ong
¼ c. pork (boiled) or ¼ c. bacon cut into small pieces
3 cloves garlic
½ onion
4 T. lard or cooking oil

Saute garlic and onion until golden brown; add bacon or pork. Add bago-ong. Set aside ½ of sauted garlic and onion to be garnished on top of bago-ong. Should be served hot.

Mrs. Leonor D. Cruz

Bar-b-que Snipe

Make sauce of:

½ c. oil	3/4 c. vinegar
¼ c. water	1 T. Tabasco
1 tsp. pepper	1 T. soy sauce
1 T. salt	3. T. brown sugar

Marinate snipe in sauce. String on spit. Roast 1½ hours over slow charcoal fire, basting frequently with above sauce.

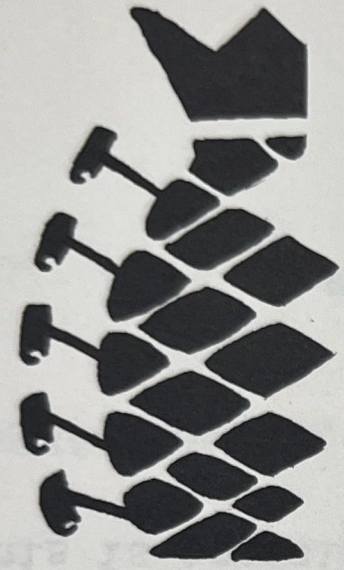
Theodora Daniel

Wild Duck Roasted

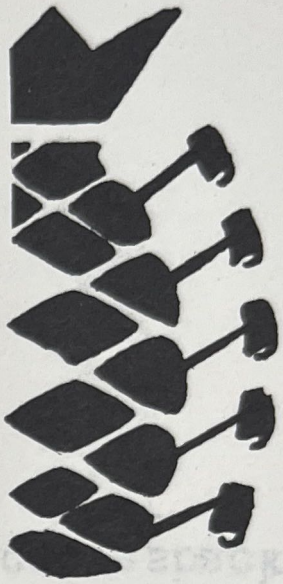
Dress, clean, stuff with whole peeled onion and half carrot. Sprinkle with salt, pepper, and celery seed. Place breast side up in roasting pan, and bake 25-35 minutes in 500° oven, basting every 5 minutes with sauce made of equal parts butter and sherry.

This is especially good for mallards, teal, and canvasback.

Theodora Daniel



Fried Liver Steaks



6 liver slices (very thin cut)
3 cloves of garlic
3 T. fresh parsley
3 T. oil
1 fresh lemon

Place liver slices in dish. Sprinkle with lemon. Cut three cloves of garlic into small pieces; chop parsley. Sprinkle these over liver. Place in refrigerator about one hour before frying in the 3 T. hot oil. Serves 6.

Mercy Rosenkranz

Filet in Wine

1 small round roast
6 pieces of bacon or ham
½ c. white cooking wine
12 toothpicks
½ onion
1 T. olive oil
1 hard-boiled egg

Cut six very thin steaks (as thin as possible) from the round roast. Put in each one (in the middle) a piece of bacon or ham and a piece of hard-boiled egg. Roll them and close each side with a toothpick.

Fry ½ onion (minced) in a tablespoon of olive oil. Add and fry the steaks (already prepared) till each side is brown. Add ½ c. of white cooking wine and cover. Cook at medium heat for 45 minutes to 1 hour. Salt and pepper to taste. Serve with mashed potatoes.

Mercy Rosenkranz

Crab Casserole

2 cups flaked crab meat
2 cups soft diced bead slices
3/4 cup milk
3/4 cup mayonnaise
4 hard cooked eggs
2 tsp. parsley (chopped)
2 tsp. onions (chopped)
salt & pepper

Mix all ingredients and place in buttered 2 qt. casserole. Bake at 375° for 45 min.

Phyllis L. Fromme

Mrs. Jenkins' Deviled Crab

1 lb. crab meat
1 can cream of mushroom soup
3 T. melted butter
¼ cup chopped onion
6 flake crackers (crumbled)
Juice of ½ lemon
1 T. Tabasco
2 eggs
½ cup chopped celery
¼ cup chopped green pepper
1 T. Worchestershire Sauce
Salt & pepper to taste

Beat eggs, add soup and crumble crackers into this mixture. Add other ingredients. Mix well. Bake in greased casserole in 350° F. oven about 40 minutes or until browned on top. (This is a good luncheon dish ...also especially nice for buffet suppers.)

Audrey Norrie

Tuna Cashew Casserole

1 large or 2 small cans of chow-mein noodles
1 can undiluted cream of mushroom soup
¼ cup water
2 small cans chunk-style tuna
¼ lb. cashew nuts (small pkg.)
¼ cup minced onions
1 cup diced celery
salt & pepper to taste
Save ½ cup noodles to put on top.
Bake in 350° oven for 40 minutes.

Betty Daniels

Spaghetti With Crab

Sauce
¼ C. olive oil
1 clove garlic
3½ C. canned tomatoes
½ bay leaf
1 tsp. chili pwdr.
¼ tsp. black pepper
1 large onion
1 C. whole or pitted ripe olives
1/3 C. chopped green pepper
2 tsp. salt
½ tsp. basil

Chop onion & mince garlic. Add with green pepper to olive oil. . .cook until slightly browned. Stir in tomatoes and seasonings and simmer 1 hour. If sauce becomes too thick, add water as needed.

Add meat of 1 crab to sauce, cook for 10 min. Mix above with cooked spaghetti and pour into lightly greased casserole. Sprinkle grated parmesan cheese on top and decorate with ripe olives. Heat in 350° oven for 20 min.

Joyce Wagner

Broiled Fish Fillets With Almonds

1½ lbs. fillets. . .sole or flounder
Salt & pepper
2 T. melted butter
2 Tsps. lemon juice

Turn oven regulator to broil. Preheat for 10 minutes. Sprinkle fillets with salt & pepper then lightly dust with flour. Arrange fish on greased broiler pan. Baste with melted butter & lemon juice. Broil fish, basting several times until fish is easily flaked with fork but still moist. Arrange fish on serving platter & sprinkle with slivered almonds that have been quickly toasted in butter. Garnish with parsley sprigs. Serves 4.

Marge Shupe

Sole Paprika

1 1/3 to 1½ lbs. fillets of white fish
Onion slices. . .paper thin
1 cup thick sour cream
1 tblsp. flour
1/3 cup white table wine
½ tsp. paprika
Salt & pepper to taste

Arrange fillets in greased shallow baking dish. Cover with onion slices. Pour mixture of sour cream, wine, flour and seasonings over all. Bake in moderate oven (375°) about 25 min. or until fish is tender. (Serves 4)

Shirlee Leuhrs

Fish Angelico

2 pounds fish filets, bass, haddock or flounder
1 large onion sliced very thin
2 cans tomato sauce
4 tblsp. olive or salad oil
2 tblsp. chopped parsley
1 tsp. thyme
½ tsp. salt
½ tsp. pepper

Grease baking dish with 1 tblsp. of the oil. Place filets in dish. Cover with onion slices. Pour tomato sauce and rest of oil over fish. Season with salt, pepper and thyme. Bake in preheated 350° oven for 20 minutes. Sprinkle with parsley before serving. Serves 6 - 8.
(This dish can be prepared several hours ahead so that fish can marinate in the sauce.)

Alice Aubrey

Baked Shrimp & Cheese Casserole

½ lb. mushrooms
1 lb. fresh, cooked shrimp
or (6 oz.) cans shrimp
1½ cups cooked rice
½ cup cream or undiluted
evaporated milk
3 tbl. catsup
salt & pepper to taste
3 tbl. butter
1½ cups shredded cheese
½ tsp. worcestershire

Slice mushrooms & saute slowly in butter for 10 mins. or until tender. Mix lightly with shrimp, rice & cheese. Combine cream, catsup, worcestershire sauce and seasonings and add to shrimp mixture.
Pour into casserole and bake in moderate over (350°) for 25 to 30 minutes.
This is also excellent for individual casseroles. 2 cups of cooked, cubed chicken may be used instead of shrimp. Cooked noodles may be used instead of rice.

Sally Clifford

Shrimp Florentine

1 lb. raw shrimp
2 T. butter
2 T. flour
4 egg yolks slightly beaten
Salt & pepper
Pinch of nutmeg
1 pkg. frozen chopped spinach
¼ C. parmesan cheese
2 Cups milk
2 tsps. chopped parsley
2 tsps. chopped onion

Cook shrimp in 4 C. water, add bay leaf, onion and a few celery leaves, simmer about 15 minutes. Clean shrimp. Cook spinach according to the directions on pkg. Drain. Make cream sauce add egg yolks, heat to boiling point <u>but do not boil</u>. Remove from heat and season with salt & pepper, sir in nutmeg and chopped parsley & onion. Put a layer of spinach in the bottom of each of 4 buttered casseroles add a layer of shrimp & pour sauce over the shrimp. Sprinkle parmesan cheese on top of each. Bake in oven for 10 minutes at 350°.

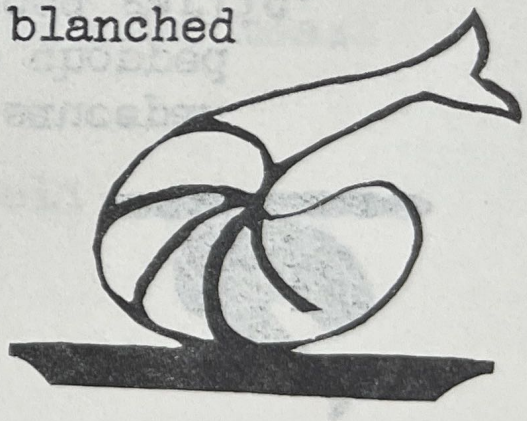
Marge Shupe

Jiffy Shrimp Skillet

Place 1 can of frozen condensed cream of shrimp soup in a skillet, pour 3/4 cup of boiling water over, cover & bring to boil. Stir in 2/3 cups pre-cooked (Minute Rice) ½ lb cleaned shrimp, ½ cup diced celery, ½ cup diced green pepper, 1 to 1½ tsp. curry powder, ½ tsp salt and dash of pepper.

Cover and bring to boiling point and cook 10 minutes or until rice and shrimps are done, stirring occasionally. Just before serving add ½ cup sliced pitted ripe olives. Sprinkle with ¼ cup toasted slivered blanched almonds, garnish with parsley.
Serves 2.

Reva Brooks



Shrimp Creole

Melt 2 tbs. butter or margarine in a heavy saucepan or skillet. Add ½ cup chopped onion, ½ cup chopped celery, ¼ cup green pepper & 1 clove of minced garlic. Cook gently, stirring frequently for about 5 minutes. Stir in 1 Tbs. flour, add 1 (no. 2) can solid-pack tomatoes, 1/3 cup Calif. sherry, 2 crushed bayleaves, a dash of thyme, a dash of cayenne and salt & pepper to taste. Bring to boil, then turn heat low & simmer; uncovered for fifteen minutes. . .stirring occasionally. Add 3 cups cooked or canned shrimp; cover and simmer 10 minutes longer. Serve with boiled or steamed rice. (Serves 4.)
I cook the sauce with vegetables almost an hour before adding shrimp. Serve with a green salad & garlic bread.

Lucy Barefield

Curried Eggs

Melt ½ c. butter in saucepan and in it saute 1 large onion, minced, until it is golden, stirring occasionally. Stir in 1 T. curry mixed with 2 T. flour and add slowly 1½ c. hot chicken stock, stirring constantly. Continue stirring until the sauce is smooth and thickened. Correct the seasoning, stir in ½ c. heavy cream, and add 12 sliced hardcooked eggs. Heat together over boiling water, basting the eggs occasionally with the sauce. Serve with fluffy rice and chutney. This is also good for brunch, served over toast with ham and a fruit cup.

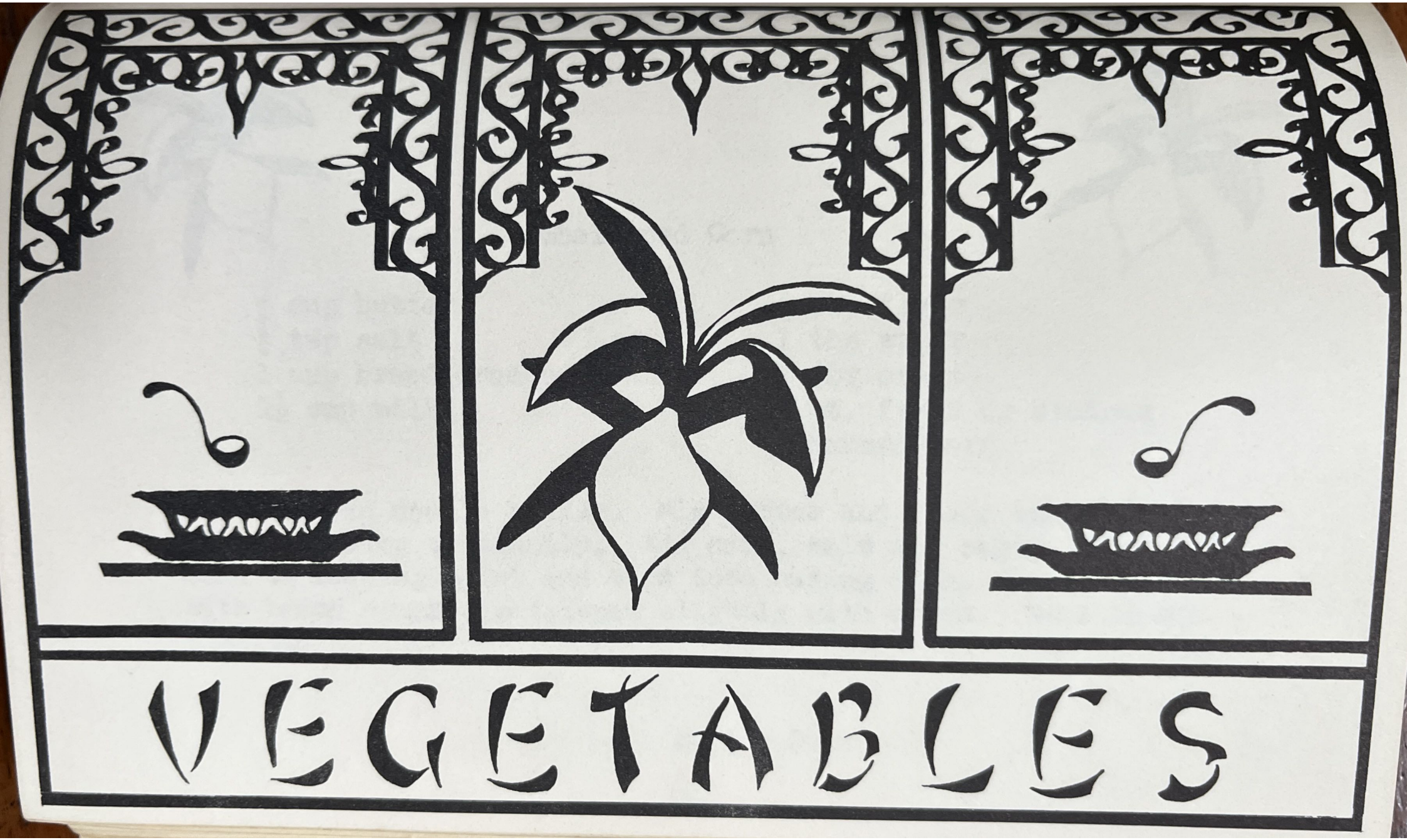
Fran Schoolfield

Tortilla A La Espanola
(Spanish Omelette)

olive oil
1 large onion, sliced
salt and pepper
6 eggs
3 medium potatoes, thinly sliced

Fry the potatoes in olive oil until almost brown; then fry the onion. Beat the eggs, add the potatoes and onions, then add salt and pepper. Put 1 t. olive oil into a skillet; when it is very hot, pour in the egg mixture. Fry the omelette until it is well browned on both sides, turning the pan to make the round tortilla. This dish can be used for picnics, as it may be eaten cold.

Mercy Rosenkranz


VEGETABLES

Scalloped Corn

¼ cup butter
½ tsp salt
1 cup bread crumbs
1½ cup milk
½ cup flour
1 tbs sugar
2 tbs cream
1 pt. fresh or drained canned corn

Heat milk in double boiler. Mix butter and flour and add hot milk, stirring constantly. Add corn, salt and sugar. Let come to boiling point and turn into baking dish. Cover top with bread crumbs, moistened slightly with cream. Bake 15-20 minutes.

Marion Dean

Asparagus Casserole

Lg. can aspargus, or
2 small cans
1 can cream of mushroom soup
1 can french fried onion rings
½ cup sliced mushrooms
2 or 3 pieces of pimento, chopped
¼ lb sharp cheese, grated

In casserole dish, spread a layer of asparagus. Top with half of the soup, mushrooms, onionrings, and pimento. Sprinkle with salt and pepper. Cover with another layer of asparagus, then the soup, mushrooms, onion rings, and pimento. Top with grated cheese. Bake in moderate oven (350) for about 20 min, or until cheese is melted and bubbly and ingredients are well heated.

NOTE: This dish is also delicious made with green beans, and more inexpensive.

Audrey Norrie

Cauliflower With Shrimp Sauce

1 medium head cauliflower, broken in flowerets or 2 packages frozen cauliflower
1 can frozen condensed cream of shrimp soup
½ cup dairy sour cream or light cream, or 1-6 ounce can (2/3 cup) evaporated milk
Salt to taste
¼ cup slivered blanched almonds, toasted

Cook cauliflower in very small amount of boiling salted water until tender but not overcooked. Meanwhile, heat soup over low heat, stirring frequently. Add sour cream, stir and cook just till heated; season to taste. Add almonds; pour over hot cauliflower. Garnish with parsley. Makes 4 to 6 servings.

Margaret Blackburn

Red Cabbage

Medium head Red cabbage, shredded
1 strip bacon, chopped
few caraway seeds
1 medium tart apple, sliced
salt to taste

Fry bacon until crisp. Add cabbage, apple salt and seeds. Saute over medium heat until cabbage is done. Prepare a very thin paste of:

1 tbs sugar 1 tbs vinegar 1 tbs flour

Add slowly and blend well ¼ cup cold water, pour over cooked cabbage, and simmer few minutes longer. Cabbage should be sweet and sour.

Cooking time 20 minutes Serves 4-6

Ann Hursey

Rice Piloff

Melt ½ lb margarine (or butter) in a 2 qt. casserole. Add
2 cups raw long grain rice
1 can water
1 tsp oregano
2 cans consomme
1 small can mushrooms
10 chopped green onions, stems and all

Cover and bake in 400 degree oven for 45 minutes.

Phyllis L. Fromme

Danish Tomatoes

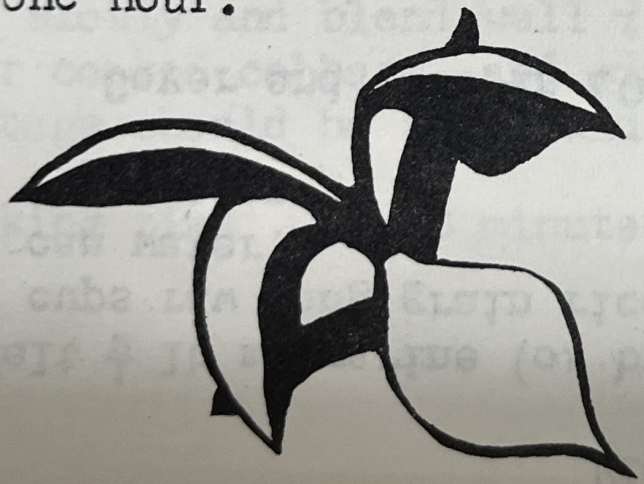
Cut tops from 4 medium-sized tomatoes; sprinkle cut surface lightly with sugar, salt, and pepper; bake in a moderate oven (375 degrees) 10 minutes. Remove, top each with buttered croutons and a spoonful of crumbled blue cheese. Return to oven about 5 minutes, or until cheese is melty-soft.

Audrey Norrie

Spinach Pudding

1 stick butter
1 small onion
3 slices bread or 2 hard rolls
5 egg yolks
½ cup cooked spinach
nutmeg
salt to taste

Cream butter, add nutmeg and salt and very finely chopped onion. Chop spinach and add it to the butter. The bread should be softened with a little milk, at least an hour, add it to the mixture. Beat the egg whites stiff and fold into mixture. Place it in a well greased mold, with a lid. Cook over boiling water for one hour.



Walli Tistadt

Zucchini Pie

1 recipe pie crust
4 medium-sized zucchini
2 tomatoes
½ c. dry bread crumbs, mixed with ¼ c. grated Parmesan cheese
½ lb. ground beef
½ c. chopped green pepper
1 t. parsley
½ small onion, minced
garlic salt
1 t. salt
oregano

Saute the last 7 ingredients in 2 T. oil until brown and crumbly. Line 9" pie pan with pastry; slice 3 zucchini into pan. Top with half the meat mixture and ½ c. of the crumb mixture. Repeat. Top with tomato slices and 2 T. oil, top with pastry, brush with milk, and sprinkle some garlic salt over all. Bake one hour at 350. Let cool 15 minutes before cutting.

Lea Lytle

Herb Green Beans

1 lb fresh green beans
½ cup minced onion
¼ cup minced celery
1 tsp fresh rosemary or
¼ tsp dried rosemary
¼ cup butter or margarine
½ clove garlic, minced
½ cup minced parsley
¼ tsp dried basil
3/4 tsp salt

Cut beans diagonally in about 2 inch pieces. Cook in 1 inch of boiling water for 15 or 20 minutes. Melt butter in small pan, add onion, garlic and celery. Cook 5 minutes. Add parsley, rosemary, basil and salt. Cover and simmer for 10 minutes. Before serving toss the herb flavored butter with the drained beans. Serves 4.

Joyce Wagner

Stuffed Onions

6 large bermuda onions
½ lb ground beef
¼ lb sausage
½ tsp salt
1/8 tsp pepper
2 tbs water

Cook onions in boiling salted water 30 minutes. Drain. Cool. Cut out centers. Combine remaining ingredients with 2 tbs chopped onion centers. Stuff onions, place onions in muffin tins. Bake in moderate oven (350) 30 minutes. Serves 6.

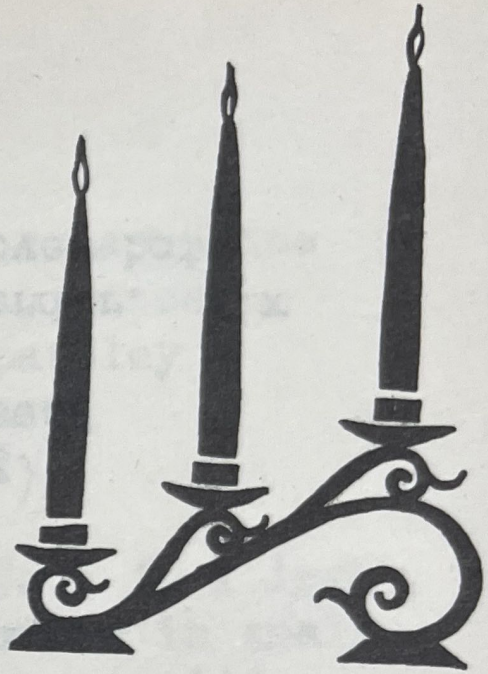
Alice Aubrey

Broccoli, Italian Style

1 bunch broccoli
3 tbs olive oil
1 clove garlic, chopped
½ tsp dill seed
¼ tsp pepper
juice of 2 lemons
1 tbs chopped parsley
3 tbs (heaping) parmesan cheese

Cook broccoli in boiling salted water until tender. Mix together all remaining ingredients and serve over hot broccoli.

Alice Aubrey



Green Beans Paysanne

1 lb green beans
4 Tbs butter or margarine
4 Tbs fine bread crumbs
1 lg. onion, chopped
2 Tbs chopped parsley
5 Tbs parmesan cheese

Cook green beans till tender. Drain all but ¼ cup of liquid. Put in greased casserole. Fry onion in butter till tender. Mix bread crumbs, parsley and cheese and add to onions. Lightly toss through beans. Bake at 350 for 20 minutes or till heated through. Serves 6

Marge Shupe

Golden Toasted Rice

1 cup uncooked rice
2 T. butter
3 or 4 green onions
1 can (11 ozs) consomme
½ c. hot water
1 to 3 T. soysauce

Toast rice by spreading the grains in a heavy pan and heating in a moderate oven (350°) until lightly browned. Melt butter in a heavy pan with a tight cover: add rice & cook it slightly, stirring constantly. Pour in hot consomme & water, stir at once, cover and turn heat to lowest possible point. Let rice steam for 25 min., or turn into casserole, cover and bake in moderate oven (350°) for 30 minutes. Stir in finely chopped green onions and tops, and soy sauce. Remove from heat, put the cover on again and let stand a few minutes to blend the flavors and partially cook the onion. (Serves 4)

Phyllis L. Fromme

Swiss Beans

2 pkgs, 9 oz. french style beans. Cook according to directions on pkg. Melt ½ cup butter, add 1 Tbs chopped onion stir in 1/3 cup flour, ½ Tsp dry mustard: 1 tsp salt and ¼ tsp pepper. Add 2 cups milk, slowly, until smooth and thick, add 3/4 lb grated or shredded swiss cheese, stir until melted. Pour sauce over beans, place in greased casserole. Top with ¼ cup chopped cashews. Bake at 350 until hot and bubbly. This will serve 10 to 12, very rich.

Pat O'Rourke

Candied Sweet Potatoes

3 large sweet potatoes
1 cup brown sugar
6 pieces orange peel
½ cup water
4 tablespoons butter
Cinnamon

Boil shole potatoes until tender. Take off skin and slice thin. Put in buttered pyrex dish a layer of potatoes sprinkled with sugar and cinnamon and orange peel. Add water and bake until brown and well candied. About 30 minutes at 350°. Serves 4.

Rowena Sadler

Tomatoes and Spinach

6 medium sized tomatoes
2 lbs spinach
2 Tbs butter
1/8 tsp nutmeg
1½ tsp salt
1½ tsp flour
¼ cup cream
¼ tsp pepper
1 hard cooked egg

Cut a slice off the tops of the tomatoes and scoop out the centers. Sprinkle lightly with salt and turn upside to drain. Cook the wash spinach in only the water that clings to the leaves and drain. Reserve liquid. Chop the spinach, blend the flour into the melted butter and add about 1/3 cup of liquid from the spinach. Cook and stir until thickened. Add cream and nutmeg. Then add spinach, pepper and 1 tsp salt. Fill the tomatoes with the spinach and bake in moderate oven 350, for 15 minutes. Sprinkle with sieved hard cooked egg.

Serves 6

Rowena Sadler

BREAD · COOKIES

Glazed Lemon-Nut Bread

A natural with hot tea or to serve with a salad luncheon.

¼ c. butter or margarine
3/4 c. sugar
2 eggs
2 t. grated lemon peel
. . .
2 c. sifted enriched flour
2½ t. baking powder
1 t. salt
3/4 c. milk
½ c. chopped walnuts
2 t. lemon juice
2 T. sugar

Cream together butter and 3/4 cup sugar until light and fluffy. Add eggs and lemon peel; beat well. Sift together flour, baking powder and salt; add to creamed mixture alternately with milk, beating till smooth after each addition. Stir in walnuts. Pour into greased 8½x4½x2½ inch loaf pan. Bake in moderate oven (350 degrees) 50 to 55 minutes or till done. Let cool in pan 10 minutes, then spoon mixture of lemon juice and 2 T. sugar over top. Remove from pan and cool.

Margaret Blackburn

Quick Whole Wheat Bread
(Makes one 5"x10" loaf of bread)

Sift before measuring	: 1 7/8 c. bread flour
Add to it	: 1 7/8 whole wheat flour
Dissolve	: 1 ½ cakes yeast in 3 T. honey or brown sugar, 1 ½ tsp. salt
Combine	: Liquid and sifted ingredients
Add	: 3 T. melted butter

Knead dough until smooth. Shape into a ball. Cover with cloth and let stand in warm place for 30 minutes. Knead for 10 minutes; shape into loaf. Place on greased 5"x10" pan. Let stand for about 1 hour. Bake in moderate oven (385°F.) for about 45 minutes.

Suzanne Johnston

Old Time Herb Loaf

Grandma's herb bread can be this simple - you get a fast start with packaged hot-roll mix.

1 package hot-roll mix
1 t. sage
½ t. basil
¼ t. nutmeg

Prepare hot-roll mix according to package directions, adding sage, basil and nutmeg to dry mix. Turn out on generously floured surface (use about ¼ c. enriched flour) Knead till smooth and satiny, 5 to 7 minutes. Place in a greased bowl, turning once to grease top. Cover; let double in warm place (about 1 hour) Shape in loaf. Place in greased 9½x5x3 inch loaf pan. Cover; let rise till almost double (about 45 minutes). Bake in a moderate oven (375 degrees) 40 to 45 minutes or until done. Remove from pan; brush with butter, if desired.

Margaret Blackburn

Poppy-dot Cheese Bread

3 3/4 c. packaged biscuit mix
1 ¼ c. shredded sharp process American cheese
1 T. poppy seed
1 beaten egg
1½ c. milk

Combine biscuit mix, cheese and poppy seed. Add eggs and milk; mix just to blend. Beat vigorously 1 minute. Turn into well-greased 9½x5x3 inch loaf pan. Sprinkle with additional poppy seed. Bake in moderate oven (350 degrees) 50 to 60 minutes or till done. Remove from pan; cool.

Margaret Blackburn

Banana Loaf

1 C. sugar
½ tsp. salt
½ C. shortening
3 ripe bananas (large) mashed
2 C. flour (sifted)
1 tsp. baking powder
½ tsp. baking soda
½ C. chopped nut meats
2 eggs well beaten

Cream shortening, add sugar, eggs, bananas, flour, baking powder, baking soda, salt. Pour into a greased loaf pan. Bake 350° for 45-55 minutes.

Marge Shupe

Viennese Cresents

2 c. sifted flour
3 tsp. baking powder
1 tsp. salt
1 T. sugar
½ cu. shortening
1 egg
½ c. milk
3 T. melted butter
½ c. brown sugar
1 c. raisins or currants (coconut or dates)

Sift flour, baking powder, salt and sugar into bowl. Cut in shortening. Beat egg and add with milk to first mixture, stirring to make moderately soft dough. Divide in half; roll each half into 8" or 9" rounds. Spread each piece with melted butter; sprinkle with brown sugar and raisins. Cut each circle into 8 pie shaped pieces. Starting from outside, roll up each triangle to its point. Place on lightly greased baking sheet 2" apart. Curve pointed ends into cresent shape. Bake in 425° oven for 15 minutes or until golden brown. Remove from oven and spread with glaze while still warm.

Maple Glaze

Mix together: 1 c. powdered sugar
¼ tsp. maple extract
Few drops of water

Marge Shupe

Coffee Cake

2 T. shortening
1 egg
½ c. sugar
3/4 c. flour
2 tsp. baking powder
¼ c. milk
½ tsp. vanilla

Cream shortening with sugar. Add beaten egg yolk. Mix with dry ingredients alternately with milk. Add vanilla. Fold in stiffly beaten egg white. Spread ½ of the mixture in well-greased pan.

Filling

½ c. brown sugar
2 T. white sugar
1 c. chopped nuts
2 T. flour
2 T. melted fat

Mix above ingredients. Spread ½ of this mixture over first half of batter. Add the remaining batter; top with the rest of the filling. Bake 350°F. for 45 minutes.

Gayle Hysinger

Grandma's Sour Cream Twists

3½ c. sifted flour
1 tsp. salt
1 c. shortening (half butter)
1 pkg yeast
1 c. sugar
¼ c. warm water
3/4 c. thick sour cream (commercial)
1 tsp. vanilla
1 egg plus 2 yolks

Sift flour, salt into mixing bowl. Cut in shortening. Dissolve yeast in water. Stir in flour mixture with sour cream, eggs, vanilla. Cover with a damp cloth and refrigerate for 2 hours. Roll out half dough on pastry cloth which has been sprinkled with ½ c. sugar. Roll into an oblong 16"x4". Fold ends toward center, ends overlapping. Sprinkle with sugar and roll out again to same size. Repeat third time. Roll about ¼" thick. Cut into strips 1"x4". Twist each strip about 3 times. Place on an ungreased cookie sheet. Repeat entire process with remaining dough. Bake at 375° for 15-20 minutes. Makes about 60 twists.

Marge Shupe

Old Fashioned Raisin Bars
A Cake type cooky, tender and moist

1 cup seedless raisins, dark or light
½ cup salad oil or shortening
1 cup water
1 3/4 cup sifted flour
¼ tsp salt
1 tsp soda
1 slightly beaten egg
1 tsp cinnamon
1 tsp nutmeg
1 tsp allspice
½ cup chopped walnuts
1 cup sugar

Combine raisins and water; bring to boiling, remove from heat. Stir in salad oil. Cool to lukewarm, stir in sugar and egg. Sift together dry ingredients, beat into raisin mixture. Stir in nuts. Pour into greased 13x9x2 inch pan. Bake in moderate oven (375) 20 minutes or until done. When cool, cut in bars. Dust with confectioners sugar. Makes about 2 dozen bars. For thin brownie size cookies, bake in greased 15½ x 10½ x 1 inch pan about 12 min.

Becky Hoffman

Almond Cookies

(This is an old German recipe usually made at Christmas time)

½ lb. butter
½ lb. sugar (1 cup)
½ lb. flour (about 2 cups)
½ lb. almonds (grated)
2 eggs
grated rind of one lemon
½ tsp. almond extract

Mix sugar and grated almonds. Keep half of the sugar and almond mixture to strew over the top.
Cream butter, add eggs (beaten), add remaining sugar and almond mixture, flour and flavorings. Roll out and cut with diamond shaped cookie cutter. Strew remaining almond and sugar mixture over the tops of cookies and bake in moderate oven until light brown.

Rita Hill

Chocolate Nut Sticks

½ cup shortening
1 cup light brown sugar
2 eggs
2 squares Chocolate (melted)
½ cup nuts, broken
1 teaspoon vanilla
¼ teaspoon salt
3 tablespoon cream
1 Cup flour
¼ teaspoon baking powder

Cream shortening and sugar. Add rest of ingredients and beat 2 minutes. Pour into shallow pan lined with waxed paper and bake 20 minutes in moderate oven. Cut in thin strips and roll in confectioners sugar.

Jean Williams

Date Sticks

Beat 3 eggs well and add 1 cup sugar. 1 t. vanilla. 1 cup walnuts broken in pieces, 1 cup of dates. Then beat in 1½ cups of flour, 2 level teaspoon baking powder and a pinch of salt. Have dough ½ inch deep. Bake in moderately hot oven. Cut into bars while warm and shake in a bag of confectionery sugar. You may add a little butter to the ingredients.

Betty Daniels

1 1/3 cups walnuts, ground
1/3 cup evaporated milk
½ cup sugar
¼ cup firmly packed brown sugar
¼ cup sifted confectioners sugar
¼ teaspoon salt
1 unbeaten egg
1 t. vanilla
2 cups sifted flour

Combine 1/3 cup ground walnuts, sugar and evaporated milk in small pan. Cook over medium heat, stir constantly until thick. Cool. Cream butter, add brown sugar, confectioners sugar and salt, creaming well. Blend in egg and vanilla. Gradually add flour. Shape the dough into 1 inch balls. Make a depression in ball and fill with ¼ tsp. walnut mix. Reshape into ball, completely enclosing the filling. Place on lightly greased baking sheets. Bake at 350 for 15 to 18 mins. Cool. Insert a toothpick into top of each cookie. Dip in caramel coating. Dip bottom of cookie into remaining walnuts and let them cool.

Caramel coating: Combined ½ pound light colored candy caramels and 2/3 cup evaporated milk in top of double boiler. Keep the mixture warm over hot water. If it is too thick, thin with 1 to 2 T. of water.

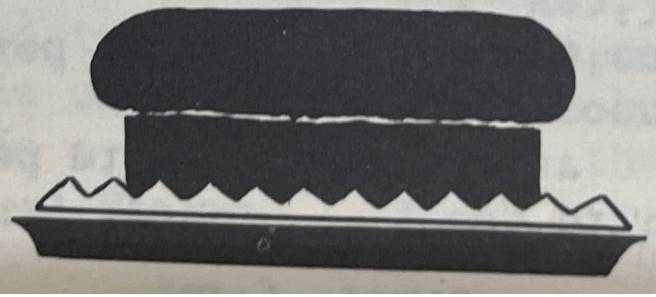
Mercy Rosenkranz

Rum Balls

2 cups vanilla wafers (crushed)
1½ tbsp. cocoa (not instant)
1½ tbsp. Karo syrup
½ cup rum
1 cup powdered sugar
1 cup chopped pecans

Mix all ingredients except powdered sugar. Roll into balls the size of marbles. Roll balls twice in powdered sugar and store in air tight container.

Phyllis L. Fromme



Teatime Tassies

1 3 oz package cream cheese
½ cup butter
1 cup sifted flour

Leat cream cheese and butter soften at room temp. and blend. Stir in flour. Chill lightly. Shape in 2 dox one inch balls. Place in tiny ungreased 1 3/4 inch muffin cups. Press dough on botton and side of cups.

Fillings:

1 egg
3/4 cup brown sugar
1 T. butter
1 t. vanilla

Dash salt and 2/3 cup broken pecans.
Beat together egg, sugar, butter, vanilla and salt just until smooth. Divide half the pecans among pastry lined cups. Add egg mixture and top with remaining pecans. Bake 325 degrees for 25 minutes.

Gayle Hysinger

Raisin Oatmeal Cookies

1 cup raisins
1 cup sugar
¼ cup milk
1½ cups flour
½ tsp. salt
1 tsp. cloves
½ cup shortening
2 eggs
1 2/3 cups oatmeal
1 tsp. soda
1 tsp. cinnamon
1 tsp nutmeg

Cream shortening and egg and milk. Add oatmeal and raisins and mix well. Sift remaining dry ingredients together. Add slowly. Beat thoroughly. Drop onto greased baking sheet. Bake about 12 minutes in moderate oven (350-375). Makes about 3 dozen medium sized cookies.

Shirlee Luehrs

DESSERTS

Lemon Cheese Cake

2 8oz Philadelphia Cream cheese
2 Tbsp butter
½ cup sugar
1 egg
2 Tbsp flour
2/3 cup milk
¼ cup lemon juice
2 Tbsp grated lemon peel
1 Graham cracker crust (8 inches)

Cream cheese and butter, add sugar, whole egg. Mix well. Add flour, milk. Stir in lemon juice and peel. Pour into unbaked graham cracker pie shell. Sprinkle top with cracker crumbs. Bake 35 minutes at 350 degrees. Serve chilled.

Phyllis L. Fromme

Cheese Cake

One hour before mixing place one large can Carnation milk in freezer compartment of refrigerator. Place ¼ lb. of butter and a large cream cheese out of refrig. So it will be at room temperature.

Crust: 32 Graham crackers (crumbled)
¼ lb. butter
1 Tbsp. sugar

Mix: Place 3/4 in bottom of pan. Hold other ¼ for top of cake.

Filling: One pkg. lemon jello mixed with 1 cup of hot water. Let cool but not jell.

Mix one cup of sugar and cream cheese with beater. Mix for 5 min. Add 2 tsp of vanilla and cooled jello to cream cheese mixture. Beat again for five min. Mixture will be very thin (watery).

Take carnation milk out of freezer and whip. Whip it to whip cream consistency. Fold cheese and jello mixture into whipped Carnation. Pour into pan, cover with graham cracker mixture. Refrigerate at least 6 hours.

Reva Brooks

Apple Sauce Cake (we love it!)

1 pkg. Spice Cake mix
1 tsp. grated lemon rind
1 cup canned apple sauce
1 tbsp. corn starch

Bake spice cake according to directions on package. Cool layers. Combine apple sauce, lemon rind and juice. Soften cornstarch in a little old water - add to apple sauce. Cook until thickened, stirring constantly. Cool. Spread between layers. Frost top and sides of cake with frosting.

1½ cups firmly packed brown sugar
1/3 cup water
2 egg whites
1 tsp vanilla
few grains salt

Boil together sugar and water to 240 degrees (or until it forms semi-firm ball in cold water). Beat egg whites stiff, gradually add syrup, beating constantly until frosting holds shape. Add salt and vanilla.

Phyllis L. Fromme

Devil's Food Cake

2 c. sifted cake flour
1 tsp. soda
½ c. butter
1¼ c. brown sugar
3 sq. unsweetened chocolate, melted
2 eggs, unbeaten
1 tsp. vanilla
1 c. milk or light buttermilk

Start oven at 350°. Grease well and dust with flour 2 cake pans. Sift flour once. Measure and add soda. Sift together 3 times. Cream butter. Add sugar gradually. Cream together until light and fluffy. Add eggs, one at a time. Beat well after each addition. Add melted chocolate and blend. Add flour alternately with milk, small amounts at a time. Beat after each addition until smooth. Add vanilla. Pour into greased pans and bake in moderate oven 25 minutes.

Chocolate Icing

1 stick butter (¼ lb.)
2 c. sugar
Small can Carnation milk
5 heaping tsp. cocoa
1 Tbsp. Karo syrup
½ tsp. vanilla

Combine ingredients in a sauce pan. Cook directly over low heat, stirring constantly to soft ball stage. Cool Beat well.

Audrey Norrie

Hot Milk Sponge

1½ c. flour (then sift)
1½ tsp. baking powder
3 eggs
½ tsp salt
1½ c. sugar
½ c. milk
2 tsp. butter
½ tsp. vanilla

Beat eggs until light and thick, add sugar gradually beating well. Fold flour mixture (flour, salt and baking powder sifted together). Heat milk and butter together until luke warm. Add and mix well.
Bake 20-30 minutes at 350° in a greased, floured pan.

Betty Daniels

Lemon Sauce

2 T. cornstarch
1 c. sugar
2 t. grated lemon peel
2 cups water
¼ c. lemon juice
¼ cup butter or margarine
¼ t. salt

Combine: Cornstarch, sugar and lemon peel in 1 qt. saucepan. Add water slowly.
Stir over medium heat until thickened. Remove from heat.
Add remaining ingredients.
Good with plain cake. Makes 3 cups.

Mercy Rosenkranz

Kentucky Whiskey Cake

A slight variation on the traditional fruit cake, Kentucky Whiskey Cake is an old favorite with Southern families. Follow the recipe closely, and it will make a cake you'll never forget:

Use 5 scant cuts flour, sifted between measuring: 6 eggs beaten separately, 1 pint Kentucky bourbon, 1 tsp. baking powder, 1 pound red candied cherries cut in half, 1 pound pecan nut meats, 2 tsp. nutmeg, ½ pound golden raisins or ½ pound chopped dates or ¼ pound of each.

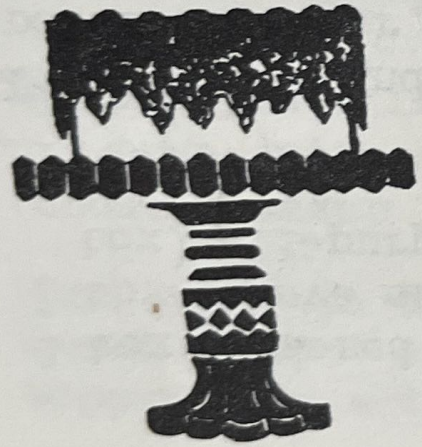
Soak cherries and raisins and/or dates in bourbon overnight. Cream butter and sugar until fluffy. Add egg yolks and beat well.

Add soaked fruit and remaining liquid and the flour, reserving a small amount of flour for the nuts. Add to butter, sugar, egg yolk mixture. Add nutmeg and baking powder in flour. Fold in beaten egg whites and floured pecans last.

Bake in a large greased tube pan lined with greased paper for 3 to 4 hours in slow oven 250 to 275 degrees. Watch baking time.

To store: when thoroughly cool, place in a lightly covered container.

Stuff center hold with cheese cloth soaked in bourbon whiskey and wrap in heavy paper. It isn't necessary to soak the cake in whiskey as the cake will be moist and flavorful. This cake improves with freezing.



Lucy Barefield

Pound Cake

1 box powdered sugar
1 box (above empty, sugar box) all-purpose flour
1 lb butter
6 eggs
vanilla or lemon flavoring

Cream sugar and butter, add eggs. Measure flour in powdered sugar box and add (unsifted) to creamed ingredients. Add flavoring, to taste.
Bake 45 to 60 minutes at 350 degrees in angel food cake pan.

Gayle Hysinger

Chocolate Cake (With Salad Dressing)

2 c. flour
1 c. sugar
1 c. miracle whip
3 tablespoon Cocoa
2 t. soda
1½ t. vanila.
1 c. ice water

Sift dry ingredients 4 times. Add water, miracle whip, vanila. Bake 350 degrees for 20 mins.

Marian Dean

Orange-Raisin Cake

½ cup shortening
1 cup sugar
2 eggs
1 orange and 1 cup raisins ground together
½ cup milk
2 tsp. baking powder
1 3/4 cup flour

Bake in layers at 350 degrees.

Cut small orange in about 8 pieces. Take out seeds and cut out all white sections. Squeeze juice from orange pieces, and then put rind and raisins through grinder. Add to this the juice you squeeze out.

Syrup For Orange-Raisin Cake

Squeeze juice from some oranges and use as much suger as you have juice. Stir together until juice is dissolved. (Usually takes juice from 2 to 3 oranges).

When ready to serve - add 1 tbsp. whiskey or brandy to sauce and put on cake. Also you may serve this cake topped with whipped cream. (Better yet this way).

Jean Johnson

German Chocolate Cake

1 pkg. German chocolate
2½ Cups flour
½ Cup boiling water
1 cup butter or margarine
2 cups sugar
4 eggs unbeaten
1 tsp. salt
1 cup buttermilk

Dissolve chocolate in boiling water. Cream butter and sugar - add eggs all at once. (if you use electric mixer). Sift dry ingredients together - add buttermilk to butter and sugar mixture - then add dry ingredients - add chocolate mixture and beat well. Bake at 350 degrees.

Jean Johnson

Filling (German Chocolate Cake)

1 cup evaporated Pet milk
1 cup sugar
3 egg yolks
1 stick butter

Cook 12 minutes or until thick - take off stove and add 1 cup angel flake coconut, 1 cup broken pecans, 1 tsp. vanilla. Beat until cool - Make filling day before cake.

Jean Johnson

Brazil Nut Date Cake

3 cups Brazil nuts (2 pounds unshelled nuts)
1 pound pitted dates, chopped
1 cup drained maraschino cherries (whole)
3/4 cup flour
3/4 cup sugar
½ teaspoon baking powder
½ teaspoon salt
3 eggs
1 teaspoon vanilla

Boil unshelled nuts for twenty minutes and remove shells while still warm. Nuts will come out whole. Place nuts, chopped dates, whole cherries in a bowl. Sift flour, sugar, baking powder and salt over the nuts and fruit. Mix well, with the hands, until well coated. Beat eggs and add vanilla. Stir into nuts and fruit until well mixed. Pour into tube cake pan that has been lined with waxed paper and well greased. Bake 300 degrees F. 1 hour 45 minutes.
Makes a three pound cake
Must be thoroughly cooled before slicing.

Phyllis L. Fromme

Pineapple Date-Nut Pudding

(Cherry-nut squares with pineapple and orange sauce)

1 can of pineapple chunks, drained
1 c. chopped walnuts
½ c. enriched flour
1 c. chopped dates
1 t. baking powder
½ t. salt
3 egg yolks
1 t. vanilla
3/4 c. sugar
3 stiffly-beaten egg whites

Combine pineapple, nuts and dates. Add to sifted dry ingredients. Mix well. Beat egg yolks and add vanilla and sugar; stir into fruit mixture. Fold in stiffly-beaten egg whites. Bake in greased 9x13 baking pan at 325 degrees for 35 minutes. Serve warm or cold with pineapple sauce.

Sauce: Combine 1 c. pineapple syrup, 2 T. of orange juice, 1 T. cornstarch and 1 T. butter or margarine. Mix well. Cook until thick, stirring constantly.

Sandy Keller

Pine-Scotch Pudding

2 eggs
1 c. sugar
1 t. vanilla
1 c. drained crushed pineapple
1 c. chopped nuts
3/4 c. sifted flour
1 t. baking powder
Dash salt

Beat eggs til fluffy; add sugar, beating until thick and ivory-colored. Add vanilla, pineapple and nuts. Then fold in sifted dry ingredients gently and thoroughly. Pour into 12x8 inch pan. Bake 30-35 minutes at 325 degrees. Serve with whipped cream and Butterscotch Sauce.

¼ c. butter
1 T. flour
1 c. firmly packed brown sugar
¼ c. pineapple juice
¼ c. water
1 beaten egg
½ t. vanilla

Melt butter and blend in flour. Add sugar, juice, water and mix well. Boil 3 minutes, stirring constantly. Blend in beaten egg, to which some hot sauce has first been added. Cook one minute. Cool and add vanilla. Cover and chill until serving time. This may be prepared the day before using.

Lea Lytle

Pineapple Dream

Pastry:

½ c. (1 cube) butter or margarine
2 T. powdered sugar
1 c. cake flour

Cream flour and sugar into softened butter. Mix thoroughly. Pat firmly into 9 inch pie pan. Bake at 350 degrees for 15 minutes.

Filling:

2 eggs, slightly beaten
1 c. sugar
¼ c. cake flour
½ t. baking powder
¼ t. salt
1 t. vanilla
3/4 c. chopped walnuts
1 No. 2 can drained crushed pineapple

Mix together the slightly beaten eggs, sugar, flour, baking powder, salt and vanilla. Add walnuts and pineapple. Spread the filling mixture over baked pastry (it need not be cooled). Bake at 350 degrees about 35 minutes or until filling is firm. Cool and serve with or without whipped cream. Serves 8. Perfect to serve for bridge parties or friendly get-togethers- and don't forget the family.

Margaret Blackburn

Pineapple In Gingered Sour Cream

1 can (1 lb. 13 oz.) pineapple chunks
1 c. (½ pt.) commercial sour cream
1 T. honey
1 T. chopped candied or preserved ginger

Chill pineapple chunks. Drain pineapple, reserving syrup. Mix sour cream with honey, ginger and enough pineapple syrup to make the sauce the consistency of heavy cream. Mix well and pour over the pineapple arranged in chilled sherbert glasses. Garnish with sprig of mint.

Rowena Sadler

Pineapple Fritters

1 c. sifted flour
1 tsp. baking powder
1 T. sugar
1 egg (beaten)
1 T. melted shortening
¼ tsp. salt
1 c. drained crushed pineapple
¼ c. milk

Combine flour, salt, sugar, and baking powder in bowl. Mix together the beaten egg, milk, melted shortening, and pineapple. Lightly stir into dry ingredients. Do not overmix. Drop from teaspoon into deep fat heated to 365°. Fry until brown and cooked in center--3 to 5 minutes. Drain on paper. Sprinkle with powdered sugar if desired.

Ann Hursey

Strawberry Marlow

Combine: 1 c. crushed fresh strawberries
2 T. sugar 1 T. orange juice

Frozen berries may be used - just omit sugar

Let stand 30 minutes.
Cook 15 marshmallows with ¼ c. sugar in double boiler until melted. Fold strawberry mixture into marshmallow mixture. Cool.
Whip 1 c. heavy cream until slightly stiff. Add ½ t. vanilla and few grains salt. Fold all together and place in ice tray in freezer.
Can be served as is, in sherbert glasses or meringue shells.
Serves six to eight depending on size of servings.

Pat O'Rourke

Vanilla Cream Sauce

1 c. sugar
2 egg yolks
1 c. whipping cream
1/3 c. water
2 T. vanilla

Makes 8 servings. In a 1 qt. saucepan, boil sugar and water to 230 degrees or until a little forms a soft ball when dropped in cold water.
Beat egg yolks until thick and lemon colored.
Pour syrup slowly on egg yolks, while beating. Continue beating until creamy. Chill. Add vanilla, whipped cream and fold in. Serve on plain cake.

Mercy Rosenkranz

Pecan Delight

3 eggs
1 cup sugar
1 cup graham cracker crumbs
1 tsp Baking Powder
Whipping cream or ice cream
½ cup pecan nuts

METHOD: Separate eggs and beat yolks with sugar and baking powder. Stir in graham cracker crumbs and pecans. Add egg whites which have been beaten stiff. Put in Pie tin. Bake 30 Minutes at 300 degrees.

Serve with whipped cream or ice cream.

Sally Clifford

Maple Mousse

1 Pt. Whipping Cream
Yolks of 4 eggs
1 scant cup of Maple Syrup

Beat cream until stiff, beat lightly yolks of eggs and Maple syrup. Fold in whipped cream and pour in mold. Freeze about 6 hours and slice. (Serves about 6)

Mrs. D. J. Welsh (Sangley Pt)

Rolein's Pudding

1 cup All Purpose flour
2 t. baking powder - Calumet
¼ t. salt
3/4 c. sugar
2 T. melted butter
2 T. Cocoa
½ c. milk
1 c. nuts - broken

Mix and put above ingredients in a baking dish

Pour over top:

1 c. brown sugar
4 T. Cocoa
1 3/4 c. hot water

Bake at 350 degrees - 45 minutes. Top with whipped cream.

Suzanne Johnston

Chocolate Angel Food Dessert

1 small angel food cake broken in small pieces and placed in oblong casserole
3 T. water - -
3 T. sugar - Melt and cool
1 package chocolate chips - -
Add 3 beaten egg yolks to chocolate mixture
Add ½ pt. cream whipped
Fold in 3 beaten egg whites. Pour mixture over cake.
Chill thoroughly - several hours at least. Can be made the day ahead.
Cut into squares to serve. Serves 6 to 8.

Lea Lytle

Chocolate Graham Cracker Dessert

12 rolled Graham Crackers
Place ½ in bottom of pan

Combine

3 beaten egg whites
3/4 c. walnuts
½ lb (12) finely cut marshmellows

Place over crumb mixture

Combine

3 egg yolks
1 c. powdered sugar
½ c. melted butter
½ c. chocolate syrup

Beat until very stiff. The longer it is beaten, the stiffer it gets. Pour over first mixture and cover with graham cracker crumbs. Place in refrigerator 24 hours before serving. Serve with whipped cream and a cherry on top.

Betty Daniels

Fresh Strawberry Pie

Bake single pie shell. Wash, pick over and hull one qt of strawberries, saving out the nicest ones whole, crush one cup of berries. Add ½ cup of water to crushed berries in saucepan, bring to boil and boil approximately 3 minutes. Strain and add enough water to make 1½ cups of juice. Mix one cup of sugar, 2½ Tbs cornstarch add juice slowly, mix thoroughly. Cook stirring constantly until mixture thickens and turns clear. Place whole berries in baked pie shell, pour glaze over berries making sure each berry is coated. Serve with merangue topping or whipped cream.

Reva Brooks

Coconut Crust

1. Spread 2 T soft butter evenly on bottom and sides of 9" pie pan.
2. Sprinkle 1½ cups shredded coconut into pan and press evenly into butter.
3. Bake in slow oven 300 degrees 15-20 minutes or until Crust is golden brown.

Rowena Sadler

Creme De Menthe Pie

4 egg yolks
¼ cup sugar
1 envel. unflavored gelatin
¼ cup Creme De Menthe
10 drops of green food coloring
1½ cups whipping cream (Dream Whip is fine)
22 chocolate ice box cookies
1 cup melted butter

Beat egg yolks until thick, add sugar and beat some more. Soak gelatin in water - dissolve over hot water. Stir gelatin into egg mixture along with creme de menthe and food coloring. Set aside. Crush cookies fine and combine with melted butter. Pat firmly into an 8" pie pan and chill (I often use graham crackers and I always bake a crumb crust of any kind). Fold cream, which has been stiffly beaten into gelatin mixture. Pour into crust and chill until firm. Shave bitter or sweet chocolate over top before serving.

Fran Schoolfield

Lemon Party Pie

Meringue

4 egg whites
½ t. cream of tartar
½ t. salt
½ t. vanilla
1 c. granulated sugar
2 tsp. grated lemon peel
¼ cup lemon juice

½ cup sugar
salt dash
1 cup heavy cream
2 T. sugar
½ tsp. vanilla
½ cup coconut

Day before-heat oven to 275 degrees. Make meringue. Beat egg whites, cream of tarter, salt and vanilla till stiff enough to hold peaks, but not dry. Gradually add about 2/3 cup sugar, beating constantly. Then fold in ½ c. sugar. Do not beat. Heap in well buttered 9" glass pie plate. Bake 1 hour, or till dry and firm to touch, not browned. Let cool in plate. Sinks as it cools.
Filling: In top of double boiler combine 4 egg yolks, lemon rind, juice, ½ cup sugar and salt. Cook over hot water, stirring constantly until thick and smooth. Cool, then spread over center of cold meringue. Chill in refrigerator several hours. About an hour before serving, whip cream, fold in ½ tsp. vanilla and 2 Tbsp. sugar and ¼ C. coconut. Spread over lemon filling. Sprinkle over remaining coconut. Chill until served.

Calamansi Chiffon Pie

1 tablespoon unflavored gelatin
¼ cup cold water
4 eggs separated
1 cup sugar
½ cup of calamansi juice
½ teaspoon salt
1 tablespoon grated orange rind
1 9" pie crust
Whipped cream (optional)

Soften gelatin in water 5 minutes. Beat egg yolks and add ½ cup sugar, calamansi juice, and salt. Cook over boiling water until of custard consistency. Add grated orange rind and softened gelatin and stir thoroughly. Cool. When mixture begins to thicken fold in stiffly beaten egg whites to which remaining ½ cup of sugar has been added. Fill pie shell and chill. Before serving, spread with whipped cream.

Ceil Moore

Pecan Pie

2 tbs flour
¼ cup dark karo syrup
1 cup sugar
3 eggs, beaten
1 cup pecans
1 tsp vanilla

Make a single pie crust;

Blend flour and sugar, combine with well beaten eggs. Add corn syrup, nuts and vanilla. Pour into pie shell. Bake in 450 degree oven, 10 minutes then reduce heat to 350 and bake 35 minutes or until a silver knife inserted comes out clean.

Reva Brooks

Zork Pudding (Apple)

1½ t. baking powder
3/4 c. sugar
1/3 c. flour
1/8 t. salt

Mix dry ingredients together and then add:

½ c. chopped apple
½ c. chopped nuts
1 egg
½ t. vanilla

Mix together and bake in buttered casserole 30 minutes in 325 degree oven. When good and brown remove. It grows high but falls as it cools. Serve warm with whipped cream. Very rich, so serve small portions.

Lea Lytle

Apple Skillet Cake

Melt	3 Tbsp butter in heavy 10" skillet. Remove from heat and add 2/3 c. firmly packed brown sugar.
Prepare	3 c. (about 3 medium) apples; pare, core and slice very thin. Arrange in skillet. Add 1/3 c. raisens.
Sift Together	1 1/3 c. sifted flour, 2 tsp. double acting baking powder and ½ tsp. salt. Set aside.
Add	¼ cup sugar and 2/3 cup firmly packed brown sugar gradually to 1/3 cup crisco, creaming well.
Blend In	Two unbeaten egg yolks and 1 tsp. vanilla; beat well
Add	The dry ingredients alternately with 2/3 C undiluted milk (can) to creamed mixture, beginning and ending with dry ingredients. Blend after each addition. (use slow speed).
Pour	batter over apples in skillet.
Bake	in moderate oven (350 degrees) for 35 to 45 min. Turn out of skillet immediately. Serve warm with or without whipped cream.

Mercy Rosenkranz

Apple Betty

2 c. sliced apples
1 T. flour
¼ c. white sugar
½ c. brown sugar
¼ t. cinnamon
1/8 t. salt

Slice apples into buttered baking dish. Mix sugar, cinnamon and salt and pour over apples. Cover with the following topping:

½ c. flour
¼ c. white sugar
¼ c. brown sugar
½ c. oatmeal
1/3 c. butter
¼ t. baking powder

Mix with pastry blender. Bake at 350 degrees until apples are tender. Makes 6 to 8 servings.

Frances Miskimins

Tropical Fruit Medley

2 cans (11 oz. each) mandarin oranges
1 can (1 lb. 4 oz.) pineapple chunks or tid bits
1 can (about 1 lb.) papaya or mango
1-1-1/2 c. orange juice
1-1/2 c. shredded or flaked coconut
1 qt. vanilla ice cream

Drain fruit and cut papaya or mango into bite sized pieces; combine all the fruits in a bowl. Pour orange juice over the fruit; chill. Spread coconut in a shallow pan and place in a moderate oven (350 degrees) for 5 to 7 minutes; stir or shake to toast evenly. Mound spoonfuls of firm vanilla ice cream in center of fruit. Use a ladle to serve. Pass the toasted coconut. Makes 6 to 8 servings.

Rowena Sadler

Cantaloupe Alaska

3 ripe cantaloupes, chilled
4 egg whites
Dash of salt
½ c. sugar
1 pt. firm vanilla ice cream
2 T. halved blanched almonds

Cut cantaloupes in half and remove seeds; level base. Beat egg whites and salt until stiff; gradually beat in sugar until meringue is very stiff and glossy. Place cantaloupes on a cooky sheet; put 1 scoop vanilla ice cream in each half; spread stiff meringue over ice cream and melon top, sprinkle with almonds. Bake in pre-heated, very hot oven (500 degrees) for 2 minutes or until meringue is golden. Serve at once. Serves 6.

Rowena Sadler

Clayton's Ambrosia

5 large oranges, peeled and sliced with membrane removed
3 large bananas
1 c. fresh finely grated coconut, or canned coconut
½ cup English Walnuts (optional)

Prepare oranges and chill. Just before serving dice bananas. Mix with oranges, coconut and walnuts.

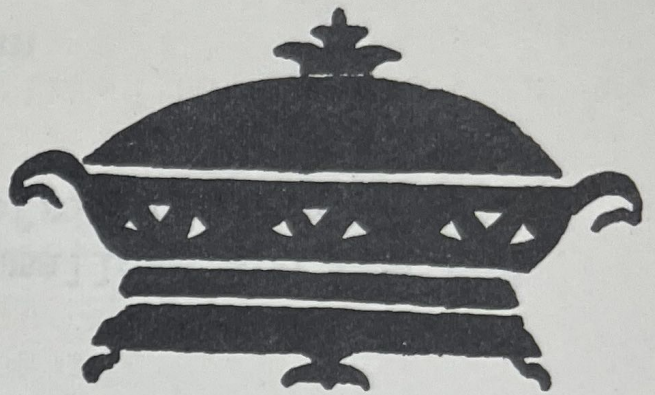
Ceil Moore

Heavenly Hash

1 can fruit cocktail
1 Lg. Pkg Marshmallows finely cut
½ pt. whipping cream
1 tsp vanilla

Whip cream, add 8 tbs sugar, vanilla, marshmallows and drained fruit cocktail. Mix gently and place in refrigerator several hours before serving.

Becky Hoffman



White Grape Dessert

Ingredients:
White seedless grapes
Sour cream
Brown sugar (light preferable)

Wash grapes, allow to dry, remove stems. Spread grapes in a single layer, close together and flat on one or more platters or large flat dishes (size and number depends on the number of guests). Cover generously with sour cream (one-eight of an inch or more.)
Cover sour cream, again generously, with brown sugar which has been put through a sieve. Let stand until the sugar liquefies, then put in refrigerator until ready to serve.

Mrs. W. E. Stevenson
American Embassy

May Basket

Torte:

2 envelopes meringue mix
2 t. vanilla
1 c. finely chopped nuts

Prepare meringue mix as directed on package for shells and when mixture holds stiff peaks stir in nuts and vanilla gently. Make a ring of meringue on a brown paper about 10" in diameter and 2" high having a deep well in the center. Bake about 1 hr. in slow oven - 275 degrees until <u>slightly</u> browned.

Filling:

¼ c. sugar
5 T. cornstarch
¼ t. salt
½ c. light corn syrup
3/4 c. pineapple juice
Can crushed pineapple - 1-1/3 cups
2 egg yolks
½ t. grated lemon rind

Combine sugar, cornstarch and salt in saucepan. Stir in corn syrup and pineapple juice. Blend well. Place over low heat and cook, stirring constantly until thickened. Add pineapple. Beat egg yolks slightly with fork. Stir 3 or 4 T. of the hot mixture into yolks. Add to remaining hot mixture. Cook 1 minute longer. Cool and add lemon rind. Pour into meringue ring. Decorate with slivered almonds.

Party Torte

To 4 egg whites add 1 t. vanilla and ½ t. vinegar. Beat until mixture forms poaks and add 1 c. sugar (1 T. at a time). Beat until mixture is stiff and all sugar dissolved. Spread mixture lightly into two 9" cake pans lined with heavy brown paper. (Do not grease pans) Bake in 300° oven 1 hour and 15 min.

Filling

Fold 1 c. crushed pineapple well drained and ½ c. maraschino cherries - drained and chopped into 2 c. heavy cream whipped.

Spread mixture between layers and around sides and top. Garnish with more cherries if desired. Chill in refrigerator several hours or overnight.

Lea Lytle

Marshmellow Ice Cream

20 marshmellows
1 can milk
1 T. vanilla
2 T. cherry or strawberry jam
2 drops red coloring
½ pt. whipping cream

Melt marshmellows in milk in the top of a double boiler over hot water. Add vanilla and set aside to cool. When cool, add the jam and coloring.
Beat cream until stiff; fold into the marshmellows. Place in freezing tray for 1 hour. Remove, place in a chilled bowl and beat 1 minute.
Return to refrigerator and finish freezing at low temperature. To make ice cream extra creamy, remove when almost firm and beat again to a heavy consistency. Refreeze.

Mercy Rosenkranz

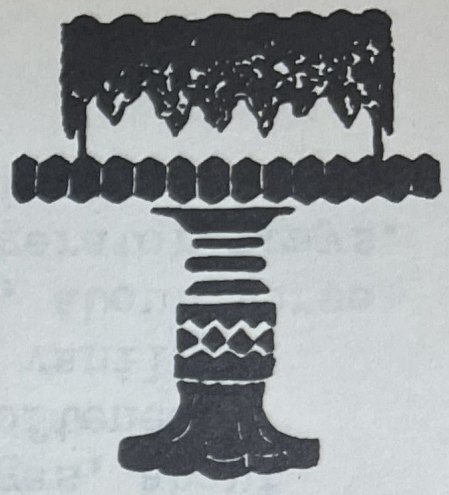
Daniels' Date Torte

- 2 eggs
- 1 c. firmly packed brown sugar
- 1 c. sifted all purpose flour
- ¼ t. double action baking powder
- ¼ t. salt
- ½ t. vanilla extract
- ½ c. chopped pitted dates
- 1 c. coarsely chopped nuts

Break eggs into medium bowl. Beat until well blended. Gradually add sugar while beating, until light. Sift together flour, baking powder and salt into first mixture. Mix until thoroughly blended. Add vanilla, dates and nuts. Mix well. Spread evenly in greased 11x7x1½ inch baking pan. Bake in 350 degree oven for 20-25 minutes. Cut in 12 squares while hot and serve hot or cold with whipped cream.

Betty Daniels

Lemon Cake Pudding



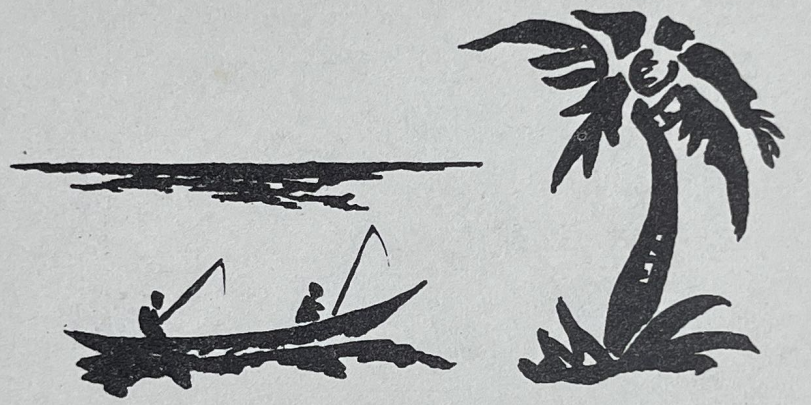
1 T. butter
¼ c. flour
¼ c. lemon juice
1 t. grated lemon rind
3/4 c. sugar
2 egg yolks
1 c. milk
2 egg whites

Place softened butter in mixing bowl. First, stir in the flour, then the lemon juice and rind. Add the sugar gradually so as to make a smooth mixture. Beat the egg yolks until light. Add the milk and stir this into the first mixture. Fold into the egg whites beaten stiff but not dry. Pour into a buttered baking dish. Place the dish in a pan of hot water and bake in a moderate oven 375 degrees for 35 to 40 minutes. The center should be firm to the touch when pressed lightly with the forefinger. Serve from a dish pouring the sauce that has formed at the bottom over the souffle.

Betty Daniels

Frozen Coconut Velvet

2 cups grated fresh or flaked coconut chopped fine
2 cups milk or fresh coconut milk and milk
1 envelope unflavored gelatine
1 cup sugar
Pinch salt
6 egg whites
½ teaspoon vanilla
Fresh strawberries (optional)

Add the coconut to the milk, sugar, gelatine and salt. Stir well and simmer for 10 minutes. Strain and pour into refrigerator tray and freeze until mushy around the edges, about 1½ hours. Remove to a cold bowl and beat until softened. Fold in the egg whites, beaten stiff, and add the vanilla. Pour into a 6 cup ring mold and freeze until firm, about three hours. If you don't want it in a mold, use refrigerator trays. Serve with fresh berries if you wish. Eight servings.

Rowena Sadler